

# Cellar check & line cleaning log

Free cellar check and beer line cleaning log template in PDF and Excel. Records cellar temperature, gas, line cleans by date, chemical used and who signed off.

VENUE / SITE

MONTH

CELLAR MANAGER

LINE CLEAN INTERVAL PER SUPPLIER

| Date | Cellar temp<br>°C, against your target | Gas level / spare connected<br>Y / N | Next kegs in position<br>Y / N | Lines cleaned today<br>Which lines, or 'none' | Chemical and dilution | Rinsed and tested<br>Y / N | First pint to waste<br>Y / N | Initials |
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- Record a cellar temperature every day, including days you clean nothing.
- Follow the line cleaning interval, chemical and dilution specified by your dispense supplier and brewery for your own system.
- Rinse until the water runs clear, test the pour, and put the first pint to waste. Record all three.