

Draft beer line performance tracker: Use this worksheet to note beer temperatures and foaming performance (e.g. flat, perfect, foamy). Use one worksheet per beer line. Check at the same time each day or check multiple times through the day to note changes. By regularly checking performance over time you will gain better understanding of system performance.

| Date and time | Beer line name (e.g. Coors main bar) | First pint temp | Second pint temp | Third pint temp | Comments (e.g. Perfect from 2nd pint) |
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