



# Providing our valued on-premise customers the support they need right now.

**Growlers are now available for the *Support Your Local* campaign, fully funded by Lion**

**Until the end of June, the ATO is allowing pubs to fill and sell growlers without the usual licencing and excise requirements.**

Usually, if pubs want to fill growlers they need to:

- Hold an excise manufacturer licence; and
- Pay pack excise on top of all repackaged beer.

***See details on the ATO website here:***

***<https://www.ato.gov.au/Business/Excise-and-excise-equivalent-goods/In-detail/Growlers-and-repackaging-duty-paid-beer/>***

**The ATO has offered a concession until 30 June 2020 to help venues sell through any remaining kegs they have on hand.**

- Page 2 provides publicans with an **online video explainer** and **detailed instructions** on how to re-start beer systems, filling growlers, and recommended hygiene measures.
- Lion will also provide hotels offering take-away food and beverages with **signage** to let their community know they are **open for business** and here for their locals.



If we can be of any further assistance, please contact your sales executive, account manager, or Lion Connect on 13 15 13.



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## Restarting Your Beer System After Shutdown and Growler Filling Procedure

### Re-Starting your Beer System

- At Lion, the safety of our people and our customers is our number one priority. Please ensure you use your Personal Protection Equipment (PPE) when carrying out these tasks.
- If refrigeration has been shut down, turn on the cool room.
- Refrigerate kegs for 24 hours.
- Turn on CO2 supply and air compressor (if applicable) – check regulator settings are correct and check for any gas leaks.
- Clean your beer lines and system. Ideally all beer lines, keg couplers and taps would have also been cleaned with an approved detergent during beer system shut down.
- After beer line clean, flush with 10 litres of water per line.
- Connect keg couplers to kegs, connect CO2 gas lines and pull beer to taps.
- Turn on glycol cooler system – typically at GPO in cool room adjacent to glycol cooler. Check glycol levels once the system is running.
- Ensure fobs have no breakout in the cylinder (bleed if required) and return levers/pins to trading position.
- Once glycol cooler temperature is at approximately 2°C (refer to thermostat digital display on cooler), system is set for trading.

Instructional videos are available [HERE](#).

These videos are also available on the Lion Customer Portal

<https://customerportal.lionco.com/>



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## Restarting Your Beer System After Shutdown and Growler Filling Procedure

### Filling Growlers:

- Wash Lion supplied Growler Filler Tube in a beer line cleaner mix – preferably **with a low-ph** beer line cleaner – and then rinse thoroughly.
- For hygiene reasons, avoid handling the actual tube section after cleaning.
- Connect growler tube to tap. Turn tap on to ensure clear beer flow.
- Clean new growler with hot water before filling – do not refill used growlers.
- Insert filler tube into growler, then commence fill, allowing for some beer fobbing from growler neck to displace air. Do not refill used containers/growlers.
- Once full, with fobbing from neck, firmly fit cap onto growler.

***Beer is a food product and highly perishable due to either age, storage conditions, system hygiene or ambient temperatures. We strongly recommend that you taste the product once your system is fully operating to ensure it is true to type and saleable.***

### Hygiene

- We recommend bar staff wear gloves when handling and filling growlers.
- Between each use rinse internal and external surfaces of the filler tube with hot water.
- At end of trade wash filler tube in beer line cleaner – soak overnight.
- Maintain standard weekly beer system cleaning procedures.



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