Foamy Beer Troubleshooting Flowchart

FIRST DECIDE WHETHER A POUR TEST IS APPROPRIATE

A compact route for pure-CO2, direct-draw beer with a conventional faucet. It suggests checks, not a single-cause diagnosis.

Any stop concern or uncertainty?
Gas release, pressure equipment damage, or possible cleaner / incomplete return to service.

→ **YES / UNSURE - DO NOT TEST**
Use the stop actions on page 2. Confirm uncertain checks before proceeding.

No

Is the setup in scope?
Pure CO2, refrigerated direct-draw and a conventional faucet are confirmed.

→ **NO / UNKNOWN**
Identify gas and hardware. Use supplier-specific help for mixed gas, pumps, cask or remote systems.

Yes

Any ice or a frozen beer path?
Look only at accessible parts. Do not force flow or open pressurised components.

→ **YES - PAUSE USE**
Resolve the cooling fault under equipment guidance. Do not raise pressure to push through ice.

No

Record the observation
Liquid temperature, when the symptom begins, recent changes and cleaning status.

→ **MISSING INFORMATION?**
Keep the gap visible. A fridge display is not liquid temperature. Do not invent a pressure target.

Continue

Use the symptom routes on page 2. A normal beer head alone is not a fault.

System / keg ID

Date / recent changes

Liquid temperature + unit / method

Observed pattern / information missing

Online guide:
https://franklinbrew.org/kegging/how-a-draft-system-works/

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SYMPTOM ROUTES AND NEXT CHECKS

Several faults can coexist. Clear stop conditions first, then change one relevant variable at a time and repeat the same observation.

> **Stop actions take priority**
> Gas alarm or suspected release: leave the affected area and follow the site emergency procedure / obtain qualified help. Damaged pressure equipment: keep out of use; arrange competent service. Possible cleaner or uncertain rinse: do not serve; verify return to service. Never taste an uncertain rinse.

Observed pattern	Useful next checks - not a confirmed cause
First pour after idle; next improves	Compare liquid temperature and cooling along hose, shank and tower before / after idle. Improvement supports investigating warming; it does not prove the cause.
Every pour foams	Verify liquid temperature, full-path cooling, cleaning and a beer-specific holding target. Record bubbles and pressure history. Bubbles do not prove overcarbonation.
Clear stream; foam mainly in glass	Compare a fresh beer-clean, unfrozen glass and fully open conventional faucet. Keep outlet out of beer. If unresolved, reassess the pattern; upstream faults remain unassessed.
Spitting / alternating beer and gas	Confirm beer remains and normal supply controls / gauge indication. Then assess temperature, path and holding conditions. Do not infer overcarbonation from sputtering alone.
Little or no flow	Check beer supply, normal gas-supply state and accessible kinks / questionable connections. Use service help for hidden restrictions. No line-balance or carbonation conclusion on this route.

Fast flow: assess resistance only after temperature, cooling and holding target are verified. **Weak flow:** do not blindly raise pressure. If no cause is isolated, keep the record and ask a draught technician.

First check / result

Missing data / next action

Sources and review

Condensed from our full troubleshooter. It does not replace the complete interview or equipment procedures; no diagnostic confidence or field validation is claimed.

Brewers Association - troubleshooting framework

Micro Matic - common troubleshooting issues