



FACTSHEET

SIX STEPS TO POUR THE PERFECT PINT OF GUINNESS

STEP 1

Take a cool, clean, dry, Guinness branded glass.

STEP 2

Hold the glass under the tap at an angle of 45 degrees.

STEP 3

Pull the handle forward until it is horizontal and fill the glass to between 15mm and 20mm (about $\frac{3}{4}$ ") from the top. Never put the tap spout into the Guinness.

STEP 4

Leave the surge to settle (approx 119.5 secs).

STEP 5

Top up the glass by pushing the tap handle backwards until the head is just proud of the glass. Do not let the stout overflow, and never use a spatula to level the head.

STEP 6

Hand the pint to the consumer with a steady hand. There should be no overspill.

GUINNESS and GUINNESS STOREHOUSE words and associated logos are trademarks
If you have any further questions about the history of Guinness, please contact the Guinness Archive, Guinness Storehouse, St. James's Gate, Dublin 8. Email:
Guinness.archives@diageo.com