



Lukr Faucet FAQ

What makes it special versus a normal faucet?

-It has a screen in the nozzle to aerate the beer to create a more dense, wet foam. It also isn't on/off like a normal faucet, it's more of a dimmer switch. Which allows the pourer to control how much foam to beer ratio they want via modulating how open the tap is.

What are the benefits of a slow pour?

-It allows some of the carbonation from the beer to dissipate which also removes some of the bitterness caused by it. After 5-7 minutes, it creates a softer, creamier beer.

Can you pour a normal beer (fast pour) with it?

-Yep! It will still get some benefit from being through the nozzle screen and is perfectly acceptable for those who don't want to wait for the slow pour.

How to Slow Pour

First Pour:

- Glass 1-2in under the nozzle
- Full open the tap (parallel with the spout)
- Fill beer/foam to 60-75%
- Allow foam to settle

Second Pour:

- Glass 1-2inc under the nozzle
- Full open the tap (parallel with the spout)
- Fill beer/foam to the rim of the glass
- Allow foam to settle

Third/End pours:

- Submerge the nozzle below the foam line
- Fill to the desired head amount
- You can modulate how open the tap is to get the end result
- Clean the spout/nozzle with the water bottle when finished.