

MORE COLDER. FRESHER. BETTER.

Temperature is the first step in maintaining the integrity of your beer. After all, colder temperatures preserve any food product longer and beer is no different. So, one of the key elements is keeping your beer at colder temperatures – this could be anywhere from cellar temperatures to refrigerated temperatures like at most stores.

Colder temperatures also prevent oxidation in beer. When oxygen comes in contact with beer, a papery taste occurs. This is often found in beers that are beyond their best before date. By keeping the product cold, we minimize the effect of oxygen on your favorite beer.

At The Library **we keep our entire inventory at 28°F** and are proud to deliver a cold experience to our customers.

Darkness is equally as important to maintaining the great taste of beer. A beer stored away from light will keep its flavors longer than one that is exposed to light. Harmful UV rays found in sunlight, incandescent and fluorescent bulbs can react with hops found in beer and create a sulphur-like aroma we have come to know as skunkiness.

Here at The Library we utilize **CrossFire™ OverHead LED Lighting**. LED lights emit no UV rays, so unlike the other stores, **our inventory isn't affected by harmful UV rays.**

Every brand of beer we carry is ice cold.