

KEGS 101

With Deanne and Jared Gustafson



@kombuchaontap



101



Disclaimer

100% opinions based on experiences



Ball Lock “Corny Keg”

COST:

- \$95 new, \$50+ used (based on buying one)

PRO's

- easy to fill and clean
- can fit 3 in a small home style kegerator

CON's

- lots of points for air and product to leak
- bars are set up for Sankey not as plug and play
- need to retrieve them after use and clean
- **a client will somehow mix up the fittings no matter how well you label “in” and “out”**
- internal components of in and out posts can clog easily with SCOBY residue and particles
- not good for market expansion because Sankey is industry standard.
- overall not our favorite, but good for starting



Stainless Steel Sankey Keg

1/6 Barrel - 1/6 Keg

COST: \$90 up

PRO's

- standard in the industry. Bars are very used to them.
- no air or product leaks
- **won't crack if dropped or falls**

CON's

- filling and cleaning best with machinery. Whalebird will talk more about this
- can only fit 2 in a smaller home style kegerator
- heavy for shipping (and lifting)
- need to retrieve them and clean them
- easy to use coupler but clients will still find a way to shove them on too hard and get it stuck
- need to keep track of them, supply chain management and ordering enough to grow (we have zero experience with it, but companies like micro star do keg management)
- overall ok, not our favorite, as a distributor one-way kegs are easiest for us and clients.



Pub Keg

Rehrig Pacific Company

Cost: \$15-\$20 per keg

PRO's:

- never need to clean a keg again
- lightweight for shipping

CON's:

- too big at top so you can't fit many in a kegerator. Cut bucket option
- draw tube, cracking, leaking necks and other malfunction issues
- need to break them down to save space
- lids can be hard to get off
- was a cool program where they came and picked them up and reused it. But program ended.
- Not very recommended, better 1-way styles on the market



Dolium



Cost: \$16 (East Coast) -\$18 (West Coast) each. Ships from Belgium, could be more or less with volume

PRO's

- lightweight for shipping (60% cost savings), less fuel consumption for shipping
- lightweight for lifting/employees/clients
- 100% one-way. Client can recycle when done. No need for keg deposits and returns
- kegs have pressure release valve, keg will not explode if over pressurized
- for recycling you can depressurize keg for safe disposal

CON's

- occasionally a coupler does not fit
- have had some issues with draw tubes, top handles fell off for a batch of them
- based in Belgium but US branch coming soon

- So far our favorite to use

Petainer



Cost: \$15.50 to \$17.50 based on volume purchases over a 12 month forecast

PRO's:

- lightweight for shipping
- 100% one-way. Client can recycle when done. No need for keg deposits and returns
- for recycling you can depressurize keg for safe disposal
- US based manufacturing

CON's:

- can't slide them/not easy to maneuver. Easy to tip over.
- current exterior packaging is not ideal and hurts people's hands. Hard to stack. New model coming out soon, we are told 6-9 months.
- Only works with Micromatic D-couplers, does not work with Krome and Taprite brand couplers
- We're looking forward to new changes, so far great except the outer shell issue

KEGGING BASICS

CLEANING AND FILLING
CORNELIUS (CORNBY) AND SANKE KEGS



TYPES OF KEGS

HOMEBREW STYLE

INDUSTRY STANDARD



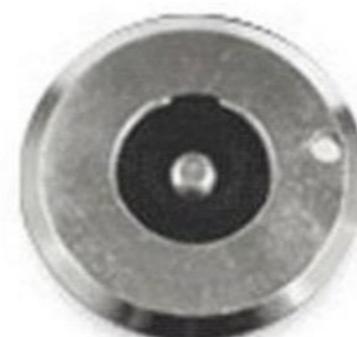
A System



D System



G System



M system



S System



U System

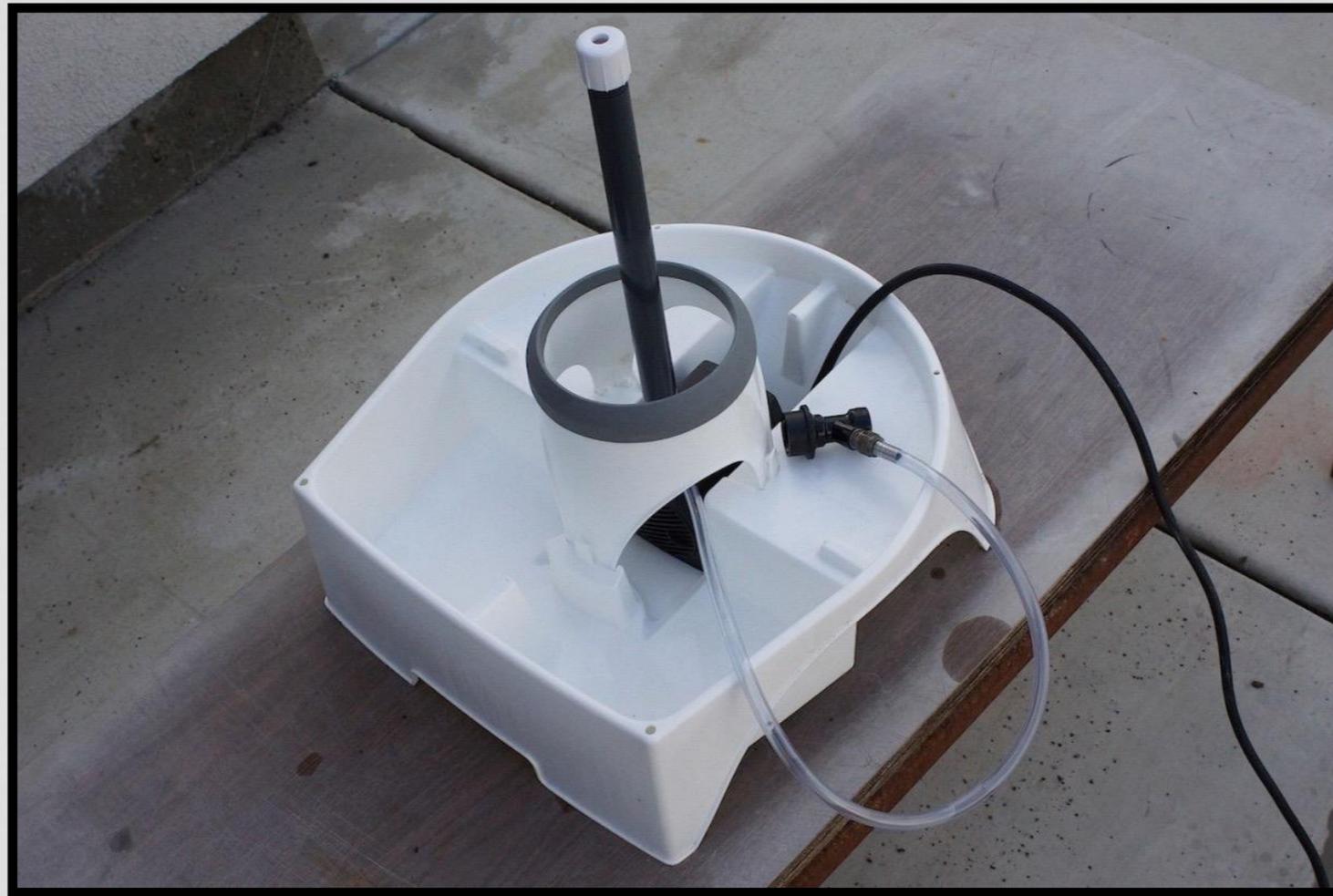


CLEANING BREAKDOWN

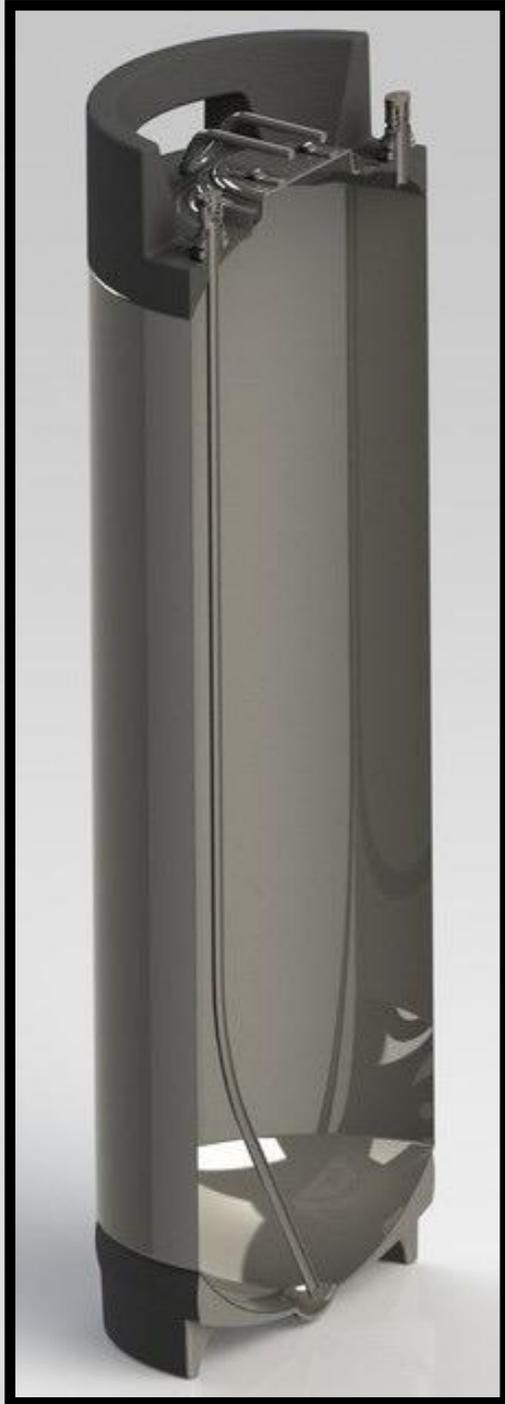
- 1) Clean particulates and stubborn buildup by scrubbing inside of keg or using detergents and hot water.
- 2) Sanitize kegs. Allow for appropriate contact time.
- 3) Rinse Kegs with water.
- 4) Pressurize kegs with CO₂.

CLEANING CORNY KEGS

1) Open valve to de-pressurize keg.



8) Pressurize kegs with ~10 PSI to seal and prep for filling.
DO NOT EXCEED RATED PRESSURE!!!



CLEANING SANKE KEGS

Step 1) Get a machine to do it for you...

Top 3 pictures on Google when searching 'Opening a Sanke Keg'.



CLEANING SANKE KEGS

Manual Machines: ~\$4,000 - \$6,500



Automatic Machines: ~\$9,000 - \$20,000

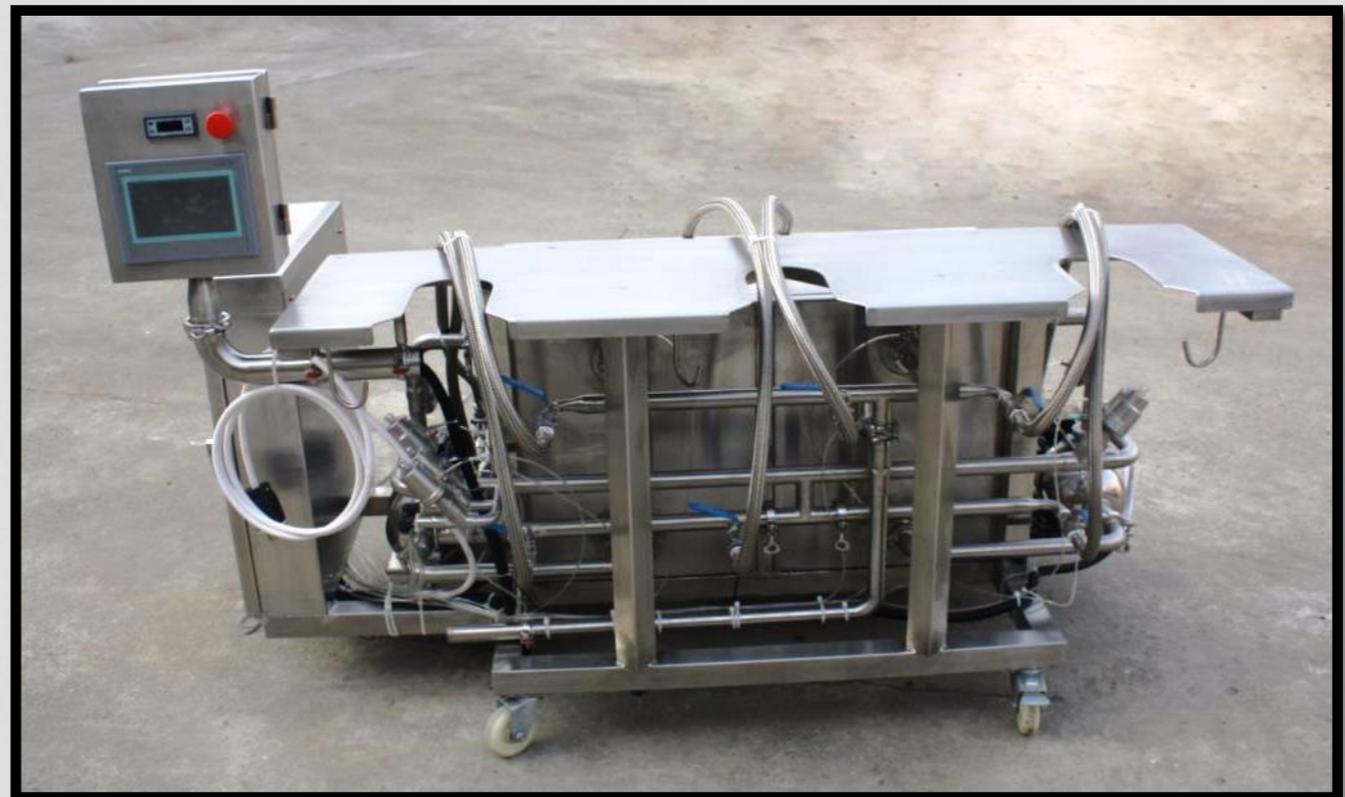


CLEANING SANKE KEGS

Some considerations when selecting a machine:



- 1) How many reservoirs on board? Heater?
- 2) Valve type? Solenoid vs. Piston...Cost of an air compressor?
- 3) Footprint? Movable?
- 4) Power requirements and installation costs.



FILLING CORNY KEGS

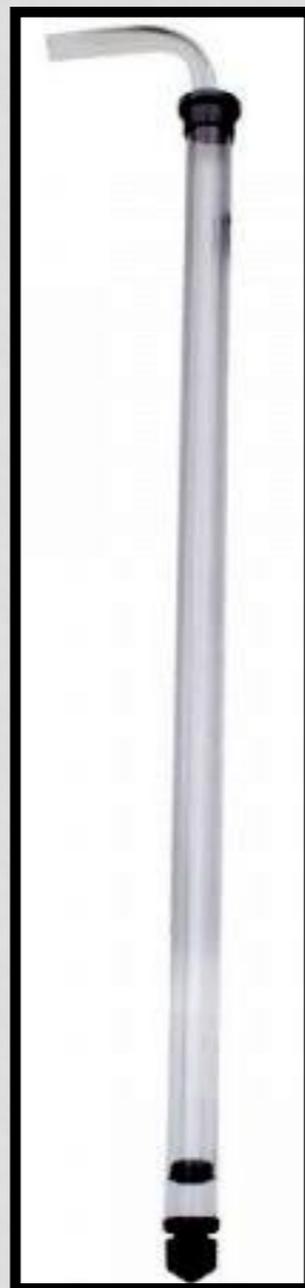
Method 1: Pumping in Through Top Opening

Pros:

- 1) Minimal equipment costs.
- 2) Viewable headspace.
(if carbonating in kegs)

Cons:

- 1) Exposure to air.
- 2) 1 keg at a time.
- 3) Contaminant risk.
- 4) Difficult to fill completely.
- 5) Messy.



FILLING CORNY KEGS

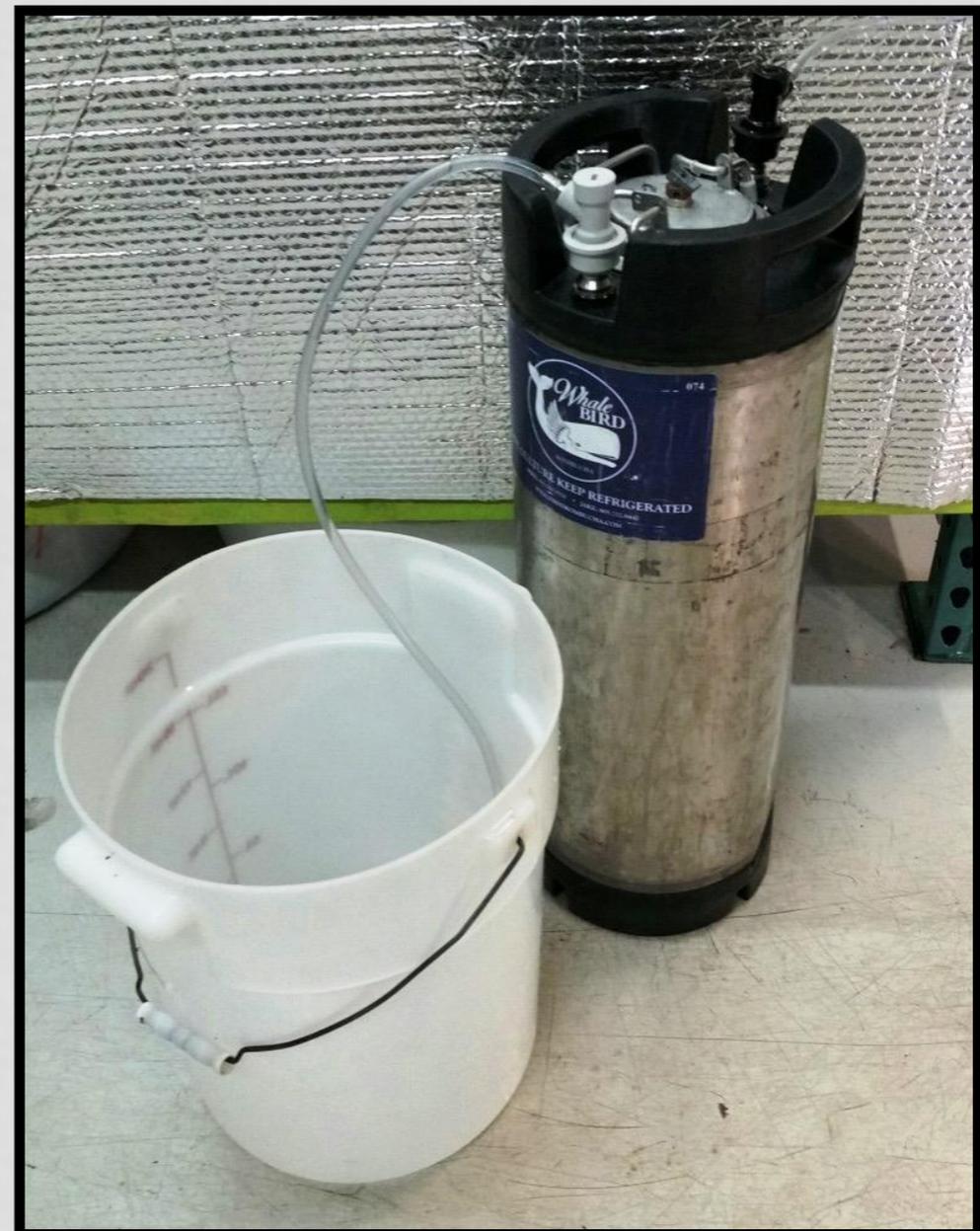
Method 2: Filling Through the Liquid Post

Pros:

- 1) Limited air exposure.
- 2) Increased sanitary control.
- 3) Fill kegs completely.
- 4) No spills!

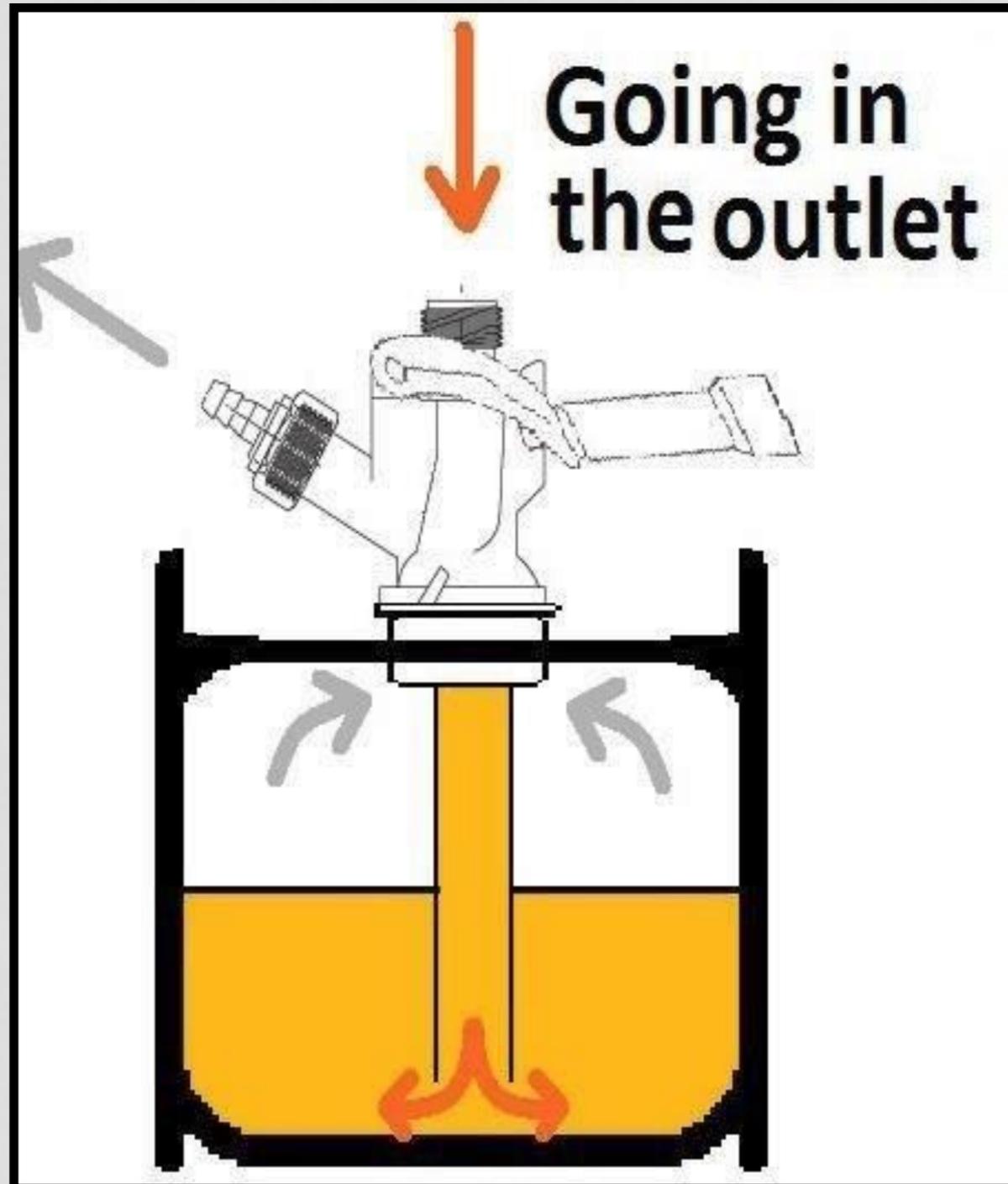
Cons:

- 1) Can't see how full the keg is.
- 2) Potentially wasted Kombucha.



FILLING SANKE KEGS

- Fill through Sanke coupler.
- Use pump or CO₂ gas to push fluid.
- Remove check valve from filler assembly.
- Run overflow line into a catch bucket.



FILLING SANKE KEGS

Warning about Manufactured Filling Couplers:



BONUS SLIDE!



Successful Draft Systems

- Components
- How to couple a keg with one hand
- Benefits and disadvantages of entering the keg world
- Classes, consulting and other help.



KEG 101 Q&A

