

Kegs To Go Info

Kegs-to-go may be purchase on the spot during Beer Hall hours but are subject to availability. We recommend reserving your kegs up to 2 weeks in advance to ensure availability. Please be aware we do not stock 1/6th BBL (5.16 gallon) kegs but it does not hurt to check if any are available, 1/6BBL keg pre-orders are appreciated. Kegs can be picked up and returned **only** during Beer Hall business hours.

Beer Hall Hours (the only time sales and returns are allowed)

Mon-Thur – 3pm-9pm / Fri 3pm-10pm / Sat 11am-10pm / Sun 11am-9pm
Brewery staff does not have access to money to process purchases or refunds and they're also very busy brewing up beer for us all to consume so please do not impose upon them during non-Beer Hall hours.

Also, be aware that during busy periods it could take up to 30 minutes to process and load your keg. We suggest getting your kegs earlier in the week and earlier in the day when possible. Peak Beer Hall hours are generally Thursday/Friday between 4-8PM but could be busy other times as well. We will do our best to get you in and out quickly but your patience is much appreciated.

Sorry, but we no longer fill homebrew Cornelius style kegs or other breweries kegs. Homebrewers, we recommend switching to a Sanke set-up and can help your navigate the changeover. We do not accept for exchange or refund other brewery kegs (unless purchased from us).

Keg Pricing (Plus Tax)

Idaho Arm Curl Lager, Topsy Toe Head Blonde, Irish Redhead Red Ale, Lake Paddler Pale Ale, Strom Hammer IPA, Knot Tree Porter

- 1/2 BBL keg (15.5 gallon) \$160.00 / 1/6th BBL (5.16 gallon) keg \$74.00

NOHO Imperial IPA

- 15.5 gallon (1/2 BBL) keg \$164.00 / 5.16 gallon (1/6th BBL) keg \$80.00

Seasonals vary in cost and availability – We do not sell kegs of our pilot beers and do limit the availability of our seasonal kegs.

Other Brewery Beer/Ciders - We have access to many other breweries and cideries, just ask us. Please inquire early, as this will require special order.

All kegs and taps require a 100% refundable deposit (Keg \$50.00 / Tap \$40.00). Upon return of the keg and/or taps in good condition, we will refund the deposit in cash only. MickDuff's Brewing owns the keg and the tap, you are only "renting" them. Please keep this in mind and bring our keg back in one piece. There will be a \$10 charge to any tap returned broken. Kegs are to be returned in 10 days unless you inform us that you will be using a kegerator. Kegerator customers are allowed 60 days. Kegs are very critical to our production and we appreciate quick returns in order to keep the beer flowing.

FAQ About MickDuff's Beer & Tips to Serving

- **We do not rent draft boxes** – Sorry for any inconvenience but trust us, they're a bigger pain than they are an asset to your party. Party Pumps are an easy and efficient way to dispense beer.
- **The Three Things That Kill Beer**
 - **Oxygen** – **Keg beer should be consumed in 24 hours after original tapping (using a party pump) for freshness.** As soon as you pump air in using your party pump, the beer will officially be introduced to oxygen. It will slowly start to spoil and the more air pumped in will influence how much is ultimately absorbed by the beer. Draft systems using CO2 or alley gas will keep beer fresh for weeks.
 - **Temperature** – old timer rule of thumb... 300 days cold, 30 days room temp and 3 days in your trunk. Beer is meant to be kept cold.
 - **Light** – Placing beer in a clear glass will turn skunky almost immediately. Kegs don't let light in, so your beer is fresh.
- **We do not filter, pasteurize or add preservatives to our beer** – This means, our beer is alive and fresh! It also means it should not be stored warm for any period of time.
- **Store our beer cold 100% of the time** – a trash can with a garbage bag in it fill with ice is easy “holding” and serving storage for up a day or two. If it gets warm, it will take a very long time (we're talking hours, if not days) to cool down that amount of volume to the desired 38-40 degrees serving temp. It takes more energy to cool a keg than it does to cool it down (simple thermodynamics).
- **Serve our beer cold** – Despite what your uncle tells you, beer is best cold, especially our beer. Store it cold, serve it cold.
- **1/2BBL keg** = 15.5 gallons = 124 - 16oz pints (approx.)
- **1/6BBL keg** = 5.16 gallons = 40 - 16oz pints (approx.)
- **Weddings/parties** – you know your guests better than we do. If hard alcohol is being served, beer consumption typically goes way down. Use the pint calculations above to determine the proper amount of beer for your wedding.

Keg Warming Chart

Time at Room Temperature	Beer Temperature Inside Keg
0 hrs	38° F
1 hrs	39° F
2 hrs	41° F
3 hrs	42° F
4 hrs	43° F
5 hrs	45° F
6 hrs	48° F

Keg Cooling Chart

Starting Beer Temp	Hours to Reach 38°
50° F	25 hrs
48° F	23.5 hrs
46° F	21 hrs
44° F	18 hrs
40° F	7 hrs
38° F	0 hrs