

## Kegs To Go Info

Kegs-to-go may be purchased 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. 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)**

Fall-Spring: Mon-Thur – 3p-9p / Fri 3p-10p / Sat 11a-10p / Sun 11a-9p

Summer: Mon-Thur – 11a-10p / Fri 11a-11p / Sat 11a-11p / Sun 11a-10p

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. We will do our best to get you in and out quickly but your patience is much appreciated.

Sorry, but we do not fill homebrew Cornelius (Corney / Soda) style kegs or other breweries kegs. Homebrewers, we recommend switching to a Sanke set-up and can help you navigate the changeover. We do not accept for exchange or refund other brewery kegs (unless purchased from us).

We Sell two keg sizes:

- **1/2BBL keg** = 15.5 gallons = 124 - 16oz pints (approx.)
- **1/6BBL keg** = 5.16 gallons = 40 - 16oz pints (approx.)

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. MickDuff's Brewing owns the keg and the tap, you are only "renting" them. Please keep this in mind and bring them 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. 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.
  - **Temperature** – 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 pasteurize or add preservatives to our beer** – This means, our beer is alive and fresh! It also means it should not be stored warm.
- **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. **Serve our beer cold** – Despite what your uncle tells you, beer is best cold, especially our beer. Store it cold, serve it cold.
- **Weddings/parties** – you know your guests better than we do. If hard alcohol is being served, beer consumption typically goes way down.

Warming Chart	How Fast Beer Warms	Cooling Chart	How Slow Beer Cools
Time at Room Temperature	Time at Room Temperature	Starting Beer Temp	Hours to Reach 38°
0 hrs	38° F	50° F	25 hrs
1 hrs	39° F	48° F	23.5 hrs
2 hrs	41° F	46° F	21 hrs
3 hrs	42° F	44° F	18 hrs
4 hrs	43° F	40° F	7 hrs
5 hrs	45° F	38° F	0 hrs
6 hrs	48° F		