



So you want to buy a keg...

First off, thanks for coming to us! We appreciate your business, and appreciate that you chose us! Let's start with the basics...

How much beer is in a keg?

We have two sizes of kegs at Redwood Curtain, a 5 gallon keg (which we call a 1/6 barrel), and a 15.5 gallon keg (which we call a 1/2 barrel). But wait, you say, I want a full barrel! That doesn't exist as a keg size, when you think of a big keg, well, we call those 1/2 barrels.

<u>Size</u>	<u>Gallons</u>	<u>Ounces</u>	<u>12 oz. servings</u>	<u>16 oz. servings</u>
1/6 bbl	5.1	661	~55	~41
1/2 bbl	15.5	1984	~165	~124

So, this brings us to the question...

How much beer should I get?

Well, that depends on a number of factors:

- How many people are you expecting? Are they heavy drinkers, social drinkers, or light/occasional drinkers?
- How long is your party? What else are you serving? Will there be wine? Hard alcohol?
- What will the weather be like?
- For a social drinker, you can generally budget that each adult will consume one beverage every 45 minutes to an hour.

How much will all this cost me?

We charge you for the beer, and we also charge a fully refundable deposit. This deposit is returned to you upon the safe return of our beloved keg, and any equipment we have lent you. Our base price for a 1/6 barrel (5 gallon) keg is \$85, and a 1/2 barrel (15.5 gallon) is \$180. Specialty styles and IPA (when available) may cost more.

The deposit on each keg is \$100. The deposit on each tap is \$40.

When can I get a keg?

For now, you can request a keg in person with a bartender or over the phone (707) 826-7224 for pick up at our Arcata Tasting Room. Our office will call to confirm, once we have assessed inventory, etc. You can pick up a keg whenever our Tasting Room is open (Sun-Tues Noon-11PM, W-Sat noon-12AM)). I STRONGLY recommend coming in early and around Happy hour on weekdays, and noon on weekends as possible. It will make it easier on our staff and easier and quicker for you. The same guidelines apply for returning the keg. Come on by whenever the Tasting Room is open, and try to avoid peak hours if you can.

How do I make the beer flow?

Don't be embarrassed, tapping a keg is not something most people do very frequently. However, whenever you pick up your keg, the bartender is a person who taps kegs ALL THE TIME, and would be happy to show you how it works, just ask! A couple other guidelines:

- Once a keg has settled in the location it will be in for your occasion, let it sit, absolutely still, for at least an hour (and longer if possible). Think about shaking up a bottle of beer, well, that keg is a very large bottle of beer that has been rolling around in the back of your car/truck/bicycle/skateboard.
- Do not overpump the keg. The contents are under pressure when you get it, you should only need a couple pumps after tapping it to get the beer flowing. After that, just pump to make the beer flow, too much pumping and your beer will be foamy.
- Once a keg is tapped, and air is introduced inside the keg, you have a ticking clock, quality-wise. This keg is best consumed within 24-48 hours. After that, the quality of the beer declines quickly.