



# HOW MANY KEGS DO I NEED?

## BREWER'S GUIDE

At G4 Kegs, we work with clients across the globe, with a vast and diverse set of keg requirements. One of the questions we receive most often is: How many kegs do I need? We've compiled some best practices to help address this fundamental topic, regardless of your business size. Fill out this worksheet for some guidelines around building your keg fleet.



## OVERALL PRODUCTION

### How many barrels per week will be kegged during peak season?

We know sales are seasonal. Use the highest volume you expect to brew in your peak season here.

BARRELS/ WEEK	⊗	WEEKS/ YEAR	=	BARRELS KEGGED ANNUALLY
<input type="text"/>		52		<input type="text"/>
BARRELS KEGGED ANNUALLY	⊗	½ BBL/BARREL	=	½ BBL KEGS FOR ANNUAL PRODUCTION
<input type="text"/>		2		<input type="text"/>

### What percentage of kegs will go to your inhouse tasting room vs. distribution?

If distribution is 100%, you can skip the inhouse calculations.

DISTRIBUTION	%	⊗	½ BBL KEGS FOR ANNUAL PRODUCTION	=	DISTRIBUTION SUBTOTAL
<input type="text"/>			<input type="text"/>		<input type="text"/>
INHOUSE	%	⊗	½ BBL KEGS FOR ANNUAL PRODUCTION	=	INHOUSE SUBTOTAL
<input type="text"/>			<input type="text"/>		<input type="text"/>



## DISTRIBUTION

### In distribution, what is your average keg turnaround time?

Your keg turnaround time in distribution is impacted by various factors — including distribution radius (*especially* whether it is in-state vs. out-of-state), distribution partner, and how quickly you wash/fill your kegs.

If you're unsure, the average is about **7 weeks**. That's 1 week empty at the brewery, 1 week held at the brewery, 3 weeks out in distribution, and 2 weeks empty waiting to get back to you.

WEEKS/ YEAR		KEG TURNAROUND TIME (IN WEEKS)		KEG ROTATIONS/ YEAR
52	⊖	7	=	8

DISTRIBUTION SUBTOTAL		KEG ROTATIONS/ YEAR		½ BBL KEGS FOR DISTRIBUTION
	⊖	8	=	

½ BBL KEGS FOR DISTRIBUTION		AVERAGE KEG LOSS RATE*		NET ½ BBL KEGS FOR DISTRIBUTION
	+	10%	=	

*\*Note: 10% is an industry average keg loss rate, and only applies to kegs in distribution (since you don't expect many inhouse kegs to walk out the door).*



## INHOUSE / TASTING ROOM

### Inhouse, what is your average keg turnaround time?

Many factors can influence your inhouse keg turnaround timeline as well — including the size of your brewing system, production schedule, how quickly you're selling product, and how often you clean kegs.

If you're unsure, the average is about **4 weeks**. That's 1 week of kegs waiting to be filled, 1 week on draft, 1 week for cleaning, and 1 week clean and ready to be filled again.

If you're selling product quickly, adjust to 2–3 weeks. If it's taking you a little longer to get through kegs or clean them, adjust to 5–6 weeks.

WEEKS/ YEAR		KEG TURNAROUND TIME (IN WEEKS)		KEG ROTATIONS/ YEAR
52	⊖	4	=	13

INHOUSE SUBTOTAL		KEG ROTATIONS/ YEAR		TOTAL ½ BBL KEGS FOR INHOUSE
	⊖	13	=	

**The Grand Total →**



## THE GRAND TOTAL

NET ½ BBL KEGS  
FOR DISTRIBUTION

+

TOTAL ½ BBL KEGS  
FOR INHOUSE

=

TOTAL ½ BBL KEGS  
FOR ALL PRODUCTION

### Keg Sizes

These estimates are based on a standard ½ BBL keg size, but you'll want to diversify your fleet based on your needs. You can figure out how many kegs of other sizes you may need by **dividing your grand total by 2** (to convert back to barrels), then using the table below.

Keep in mind that this is not an exact science. The worksheet is based on common practices for ½ BBL kegs and some of the factors, like turn time, may differ for smaller-sized kegs.

#### KEG SIZE

#### FORMULA

½ BBL	total barrels ✖ 2
50L	total barrels ✖ 3.18
¼ BBL	total barrels ✖ 4
⅙ BBL	total barrels ✖ 6

### Additional Considerations

Of course, every business is different and there is no one-size-fits-all approach to keg supply. Most businesses will need extra kegs on hand for special batches, distributor needs, and delays. Other considerations that may impact your decision could be things like storage space, number of fermenters and keg washers, and keg supplier volume discounts. But, hopefully this should give you a good starting point as you work to elevate your craft.

Cheers!



Our industry is driven more by passion than profit. We're out to empower and accelerate that passion by giving it a vessel...literally.

Whatever your craft (beer, wine, soda, coffee, kombucha, spirits, mead, cider), G4 shares your enthusiasm for quality products and meaningful partnerships. What we do goes far beyond stainless steel containers. By elevating our own role as an industry leader and trusted keg consultant, we aim to create a rising tide of success across all parties.

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