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No one likes their beer warm or at room temperature; it's not beer if it isn't cold. Keeping a keg cold can be tricky business especially for an outdoor event, but if done the right way, your beer will be intact in taste and ready for anyone to grab. There are numerous ways to keep a keg cold. Whether you are looking for keeping kegs cold at home or at outdoor events like weddings or long road trips, this guide will give you the most creative and effective ways to keep a keg cold. How To Keep Kegs Cold 14 Sure-Shot Ways That Will Help The temperature at which your beer is stored can determine whether the beer will taste stale and funky or fresh. Storing it in the wrong temperature can cause unpleasant chemical reactions in the beer, which can lead to the beer becoming spunky, which is the worst-case scenario. In situations like these, storing beer in a keg is the best option to keep the keg temperature intact. These are some of the best ways to keep a keg cold in any situation: 1 - Keg Coolers Keg coolers have a mechanism similar to kegerators. They have built-in insulation that keeps the beer temperature intact with no condensation. It uses CO2 to pump beer from the keg into the end of the cooler through the jockey box coils, and these coils are kept in an ice bath inside the cooler to keep the beer chilled at all times as it travels from the keg to the faucet. Keg cooler handles are simple and easy to grip on. It can also store up to 170 cans of beer and is available in a variety of colors. Portable keg coolers are also currently available in the market. 2 - Kegerator This device is like a mini-fridge in that it is a hybrid of a keg and a refrigerator. Some people fondly call it "the happiness dispenser." That is, if you equate happiness to beer. The best part of a kegerator is its highly customizable system. Owning a kegerator has many uses besides dispensing chilled beer, as you can also use it to store any carbonated drinks. From cold coffee and cola to kombucha, kegerators are essential in any household bar. A brand new kegerator can cost you somewhere between \$200 to \$2000 (higher-end ones), and you would also need a CO2 canister, which goes for around \$20 each. 3 - Keg Tub This is one of the most effective ways of keeping a keg cool if you don't have a kegerator. Keg tubs have rope handles for easy transfer. It is super cost-effective; these tubs can be used for multiple purposes and they are easily transportable. Place about 11-12 inches of ice at the bottom of the tub and lower the beer keg gently into the tub. Fill any leftover space with more ice to the top of the bucket. Add some ice water to make it an ice bath to help keep the temperature of the beer intact. Keep replacing the ice when it melts. 4 - Kiddie Pool Another simple and efficient way to cool kegs is to use a kiddie pool. Inflate a kiddie pool and add ice water and lots of ice in it. Aside from using a cost-effective way to cool your kegs, you can also let your kids jump in the pool once all the beer business is over. 5 - Keg Sheet A keg sheet keeps the sunlight out of reach of the keg. It is made of lightweight material covering the barrel cooler. It is not similar to a keg blanket, but this sheet is made from NASA assembled materials that do not require ice to keep it cool. It reflects heat and direct sunlight when used in outdoor events. Keg sheets are basically effortless to set up, but there is one drawback to using this - it doesn't keep the keg cool for as long as the other options. Also, best results are obtained if the keg is already pre-chilled, but on the upside, a keg sheet can also be used to chill food on long road trips. 6 - Jockey Box While this isn't a cost-effective choice compared to the others mentioned above, a jockey box still has its benefits. It is a mobile draft beer system with a built-in cooler. The beer is fed from the keg to the chilled coils, which is connected to an external tap. On the upside, it is easily transferable and the extra layer in the coil provides extra chilling. The igloo coolers keep the ice bath chilled for several hours, but you would need to buy the dispensing kit separately and the keg needs to be pre-chilled. 7 - Stainless Tumbler This is a tumbler made from stainless steel with double insulation. This is a good option to keep beer cold during long road trips or camping trips. 8 - Insulated Bottle An insulated bottle is a good option for a short trip when you just need to carry some beer on hand. It is also easy to handle and primarily cheaper than all other methods. Just pour your beer into the bottle and you are good to go for a couple of hours. 9 - Eco-friendly Ice Cubes These ice cubes are made of stainless steel. You can freeze them for five or six hours, and they won't change the taste of your beer or rust up and tarnish. Use them once, wash them and use them again. They are simple to use and easily available. 10 - Stainless Beer Chiller A beer chiller with a built-in bottle opener. Doesn't that sound brilliant? A stainless beer chiller has a double wall that keeps both bottles and cans cool for hours. 11 - Neoprene Koozie A neoprene koozie helps keep your beer cold and in place, even in the harshest conditions. 12 - Dry Ice Although wet ice is cheaper than dry ice, dry ice has a distinct advantage. It can last for up to three days in an icebox. It is easy to maintain and does not melt. 13 - Backpack Cooler Backpack cooler average-sized backpack can hold up to 12 cans of beer at a time. This is simply to carry around for a kegged beer for an overnight camping trip. You can use this on your shoulders or keep it in a pool. 14 - New Alternative Making the Rounds These are called the 5-liter party kegs. They are small and easily portable, and they come with a variety of dispensers, making them excellent for a sunny day at the beach with your friends. How To Keep a Keg Cold at a Wedding: Three Sure-shot Ways Weddings are a great place to chill with beers, especially summer day weddings. Aside from keg coolers that are stunning for outdoor weddings and keg tubs which can be dressed well for a thematic wedding but need constant assistance with ice, there are many other options available to keep a keg cold at a wedding. If you are the type to throw small, intimate events, these options to keep kegs cool can come in handy. - Outdoor Cooler This is an excellent piece to own to keep a keg cold at a wedding or any other outdoor activity. It is adaptable to harsh conditions, is sturdy and easy to port. It is made of waterproof fiber, which protects the beer from UV rays and punctures. It is made from FDA-approved materials and is even safe to use for food. - Floating Cooler The floating cooler is designed with top-class insulation and generates stunning ice retention. It is an excellent option for a summer wedding by the pool or a pool party in general. You can just tie it behind your boat or float it by you in the pool. This keeps the beer cool for hours. - Keg Blankets A keg blanket is like a sleeping bag for a keg. It inflates like a jacket and maintains the temperature of the keg. This is also a cost-effective and easy-to-handle device as it isn't bulky and doesn't require a tub or plenty of ice to hold. Keg blankets are made of thick, waterproof neoprene material which keeps the keg cold for up to eight hours. It also rolls back up for easy transport. This will keep a keg cold outside, so it is best to use keg blankets for long outdoor weddings or receptions. Plus, it also looks nice. Make a Keg Cooler at Home: Super Useful DIY Tricks Whether you have just stepped into the world of homebrewing and are still miles away from investing in giant machines or just don't want to spend extra money on miscellaneous things, this DIY keg cooler technique will come in handy. Garbage Can Keg Cooler Make a keg cooler with a garbage can. Before you judge it based on the name, this is actually a nice and inexpensive way to keep your keg cool. Just like a keg tub, you can fill a clean garbage can with ice and place your keg inside. It maintains the temperature of the keg for as long as the ice remains. You can refill the can with more ice for longer hours, and it is also easy to transport and transfer. Garbage cans are a great choice as they are found in every household, so even if you have just been introduced to homebrewing, this is something that will definitely work for you. - Bathub Keg Storage The second option to create keg storage is to use a bathtub if you have one in your house. Just fill the bathtub with lots of ice and place your keg in it. The only downfall with this trick is that you will have to fill your beer in the bathroom. - Kiddie Pool Another fun way to make insulated keg storage is to use your kid's inflatable pool and fill it with ice-cold water and giant ice cubes. Place your keg, beer bottles or cans inside the pool for a fun picnic by your front porch. Later, your kids can enjoy a swim in the water once it has gotten warm. Keep a Keg Cold: Why You Should Keep the Beer Chilled Kegerators are nothing but a combination of kegs and refrigerators (like a mini-fridge). It is designed to keep beer cold in any situation. As we are all probably aware, bagged ice is one of the cheapest tried and tested ways to keep a keg cold. In most cases, it is really important to keep a keg cold. While there are people who enjoy a beer at warmer temperatures, beer is best enjoyed when it is cool and chilled. This avoids a change in the taste and froth of the beer. When beer gets too warm, it tends to get extra foamy, so if you are pouring warm beer on a hot day, the excess foam is a waste of good beer. The science behind warm beer is that warm liquids hold more gas. The carbon dioxide which was previously dissolved in cold beer will now pop right out of the beer when opened. These are just some of the many reasons why you need to keep a keg cold. FAQ Can a cold keg produce warm beer? No, a properly cooled keg will not produce warm beer. Consistent temperature is important for quality beer. Can a keg get cold if left out in the winter cold? Yes, a keg can get cold if kept in winter cold temperatures, but consistent temperature is important for quality beer. How do restaurants keep kegs cold? Restaurants use refrigeration systems to keep kegs cold, typically using a specialized kegerator or walk-in cooler. Conclusion The amount of time a keg will remain chilled varies mainly on where it is stored. Here are some of the main points we discussed in this article above. It is best to store your keg in a kegerator. If stored correctly, it can last for up to eight weeks. There are a number of other options available to keep your keg cold — from expensive to inexpensive ones, anything that suits your interest and budget is possible. If you can afford one, then investing in a good kegerator is the best possible solution in the long run. The next best options range from keg sheets or jockey boxes and insulated bottles for smaller events. Pick what suits you best and store your keg correctly for a longer shelf life. Whatever option you choose, you can never go wrong with pre-chilling your keg, but now that you know some useful tips and tricks to keep your keg cool, you can now throw that pool or beach party with confidence! Are you a beer lover who loves to sip on an ice-cold beverage? Or, maybe you're having a summer barbecue and need to keep your keg of beer cool overnight. Whatever the reason, it can be tough to figure out how long it takes for a keg to freeze — or if it will even freeze at all. Keep reading for the answer!Leaving a keg of beer outside overnight can be incredibly detrimental to the quality of your brew. The temperature fluctuations, exposure to sunlight and moisture in the air can all lead to an off-tasting or even sour beer if left out too long. Cleaning your beer keg lines regularly is essential for maintaining good hygiene during homebrewing and kegging, as any bacteria that gets into the line can spoil your delicious craft beverage quickly. It's best not to take chances with leaving a full keg outdoors overnight - it's safer (and tastier) to keep it inside, where you can easily clean and maintain it properly.The temperature at which a beer keg will freeze depends on various factors, such as the type of beer being stored in the keg and its alcohol content. Generally speaking, most beers need to be kept below 27 degrees Fahrenheit in order to avoid freezing. However, it is important to keep an eye on how cold your beer is becoming if you plan on having it available for longer periods of time. Tapping steps like ensuring that the lines are properly insulated can help prevent an unexpected ice forming inside your kegs!Absolutely! Insulating your beer keg lines is a great way to prevent freezing temperatures, which can cause the flavor of your homebrewed beer to be compromised. You can use an insulator to keep your kegs from freezing, frozen beer from ruining all your hard work!Kobayashi Rock 1 Prepare a tub for the keg. To chill a keg, you will need a large, durable container into which the keg will fit with a little room surrounding it. The best option is buying a specialized keg tub, which can be found at many liquor stores and home brewing supply stores. Another ideal container is a large trash can. Most high-capacity outdoor trash cans can easily fit a keg of beer inside with room to spare. A third option is placing the keg of beer directly into a bathtub in your home. This will prevent you from having to procure a separate container, but will of course require your guests to fill their beer glasses from your bathroom. 2 Place a layer of ice into the container. After you have prepared a keg tub, pour a layer of ice into the bottom of the tub about 12 inches (30 cm) thick. This will rest underneath the keg and help keep it chilled. 3 Lower the keg of beer into the keg tub. Partner with 1 or 2 other people to lift the keg into the tub. Lift the keg carefully and slowly, keeping it upright throughout. Lower it as gently as possible onto the layer of ice in the keg tub. Moving the keg around too much can cause the beer to be too foamy when dispensed. 4 Fill the remainder of the keg tub with ice. After the keg is lowered into the keg tub, pour ice into the tub until the keg is being contacted by ice over as much of its surface area as possible. 5 Add cold water to the keg tub. Ice alone will help chill the keg, but for the most effective chilling an ice water bath is preferable. Pour cold water over the ice in the keg tub until the water reaches the level of the ice. 6 Add more ice to the keg tub as it melts. To keep the keg chilled throughout your party or gathering, add fresh ice to the keg tub if it also melts has melted away. Excess water can be drained out of the tub by pouring it out or by pumping it out. 7 Clean up the tub after your party. After your party is over, clean up the tub by emptying it of the water and ice. After you have cleaned the tub, you can use it to store your kegs in the future. Question How long will beer last in it before it goes bad? Oxygen is your enemy, and if the keg is completely sealed and there is a sufficient amount of carbonation, it could last 4 to 6 months. It also depends on the style of beer. Highly hopped beer should be consumed within 2 to 4 months or it will begin to lose the hop flavors and aromas. Beers high in alcohol-by-volume, such as barleywines and Imperial stouts, can benefit from a cold conditioning period and will last closer to 8 to 12 months. Ask a Question Thanks Thanks Keg Tub Keg Ice Water Pitcher 1 This article was co-authored by wikiHow staff writer, Hunter Rising. Hunter Rising is a wikiHow Staff Writer based in Los Angeles. He has more than three years of experience writing for and working with wikiHow. Hunter holds a BFA in Entertainment Design from the University of Wisconsin - Stout and a Minor in English Writing. This article has been viewed 148,608 times. Co-authors: 5 Updated: October 8, 2020 Views: 148,608 Thanks to all authors for creating a page that has been read 148,608 times. You just need to know how to think outside of the kegerator! Whether you're at a top-notch tailgating party, brewing your own beer with yeast, or just hosting a get-together at home with kids, keeping a keg cold can be a challenge if you don't have the luxury of owning traditional kegerators. Transporting kegs to these events using effective transport methods like a keg sleeve or a special vehicle may involve the use of draft beer keg sheets and lots of plastic bags. You could even use a garbage can for storage, and when you arrive, you'll need to make sure you have the handles to effectively move the tubs, such as a bathtub or chest freezer. In a pub or a kegger, you might even see an advertisement for a product featuring a creative temperature controller solution. Fortunately, there are plenty of DIY tactics, tricks, and techniques in various types and sizes, to keep your keg cold without the expensive and bulky equipment that most kegerators use. While there are many options available to keep your keg cold, we've compiled a list of the most effective and easiest ways to keep your keg cold without a kegerator. We'll cover techniques for different situations, like the beach, using things like the jockey box, faucet, tub, CO2, and bucket-methods, as well as ice-water immersion for the best taste. We'll also cover using coil systems, keg jackets, and a keg blanket to maintain cooler temperatures. If you happen to be at a shop or market, there are a variety of items available, from bar-style games to keep party-goers entertained to just about every tip and thing you'll need to chill your keg with ease. Remember to have enough brew cups, a towel for cleaning spills, and glass ready for serving. Add a layer of quality insulation inside a bathroom or similar container if needed, and consider the capacity of the cooling solution in relation to the keg size. You may even utilize a kiddie pool for bigger parties. Protect the keg from direct sunlight and avoid pockets of warm air while addressing any potential problems that may arise. Link everything together, and with the assistance of a friend and a piece of equipment, you're ready to dive in! Chilling a keg without the help of full-sized kegerator equipment is a possible yet difficult feat. Among the strategies that can be employed to do this are using an ice pack, keg sheets, keg tub, and beer cooler, along with aluminum wrapping and a keg blanket. Draping multiple layers of aluminum over the keg can be useful in reflecting heat away and cooling the keg's contents. The difficulty with keeping a keg cold with an ice pack and aluminum wrapping is in maintaining consistency; depending on one's external environment, it could take multiple packs, bottles of cold water, or garbage cans filled with ice to keep a large enough temperature difference between what's inside and outside of the keg. Some have also noted that their drinks have developed off-flavors after being kept cold this way due to potential spoilage from condensation formed when removing and handling coolers. However, if these factors can be taken into consideration and managed correctly, using an ice pack, keg sheets, and aluminum wrapping can add some extra cooling power over just relying on insulation alone. So if you're planning a gathering at a bar, shop, or even hosting an event with games, you'll have plenty of options to keep your keg chilled and ready to serve. No matter who, what, or where it's your personal enjoyment, university parties, or business meetings, knowing how to keep a keg cold without a kegerator is essential. Luckily, there are some options available that don't require investing in expensive equipment or established brands of cookware. One such alternative is a product that features an advanced temperature controller or even a DIY solution that incorporates it into your setup. With the right tips and tools, you can successfully tackle the challenge of chilling a keg without a kegerator, even when faced with a wide range of circumstances. In our next section, let's take a deeper dive into using an icepack as part of your chilling keg strategy solely - from how to efficiently use it from top to bottom, with tips from NASA on how to insulate like the pros, utilizing stainless steel kiddie pools for camping events, or even learning from a helpful video that demonstrates a unique technique for keeping your keg cold. This is particularly helpful for university and college students hosting parties on a budget, where dishwashing use may be limited, making guests engage with lists of methods to keep the keg cold. Using an Ice Pack to keep a keg cold is one of the most straightforward and cost-effective methods available, perfect for any occasion or setting, especially considering the price. This method is ideal for students and others who might want an inexpensive solution to prevent intoxication or a hangover from drinking warm, flat beer. All you need is an ice pack or two, a large cooler or bucket made of neoprene material, and some space. You'll want to be sure to fill the cooler with as much ice water as possible to ensure that the keg stays cold during its entirety. This method, offering a variety of cooling options, is fairly simple and effective for various purposes; however, it can take more time than other methods, especially when catering to drunk college students eager for their next drink due to having to constantly refill the cooler with ice. On the positive side, using an ice pack for cooling requires minimal effort and resources, making it suitable for everyone, anywhere, including homes with picturesque views or even in a university dormitory with limited space. As long as you can access ice and quickly refill the cooler, you're set. Additionally, this method works especially well for serving cold beer at outdoor events with limited power sources, no access to a kegerator, or a stylish keg to contain the keg tub. On the downside, when using an icepack for cooling, you sacrifice convenience for effectiveness since you'll need to continuously add more ice to the keg tub as it melts away over time, leaving you with the remainder, or half of your original ice tub. Furthermore, it's easy for the cooler to become too crowded if not managed properly and cause your keg to become undrinkable due to excessive heat. Monitoring the messages related to beer consumption and interest is vital to ensure a successful event. To summarize, when used correctly and combined with other methods, such as wrapping your keg in aluminum foil, neoprene, or shade cloth, keeping a keg cold with an Ice Pack or ice cubes can be a great way of keeping your alcoholic drinks cold without ever having to purchase a traditional kegerator, and works for a wide range of party or business needs. By properly preparing and protecting your keg with these materials, you can save yourself time, avoid a mess, and still provide perfectly chilled beverages to your guests, whether they be college students or adults! With that being said, wrapping your keg in aluminum might just be the added step needed to truly guarantee that your keg will stay cold on those hot summer days, especially when placing a temp controller nearby to monitor the process. If you're looking for an even better solution, consider incorporating a pressure regulator to manage the CO2 output and ensure the perfect pour from your beer or wine keg. Moreover, a well-maintained draft beer system can enhance the overall experience for your guests, giving them an enjoyable night with everything they need for a great time, including an organized look to your dishes, pots, pans, and cabinets. Don't hesitate to take into account your preferences and seek information, as well as review comments from other customers with various cooking styles, to choose the method that works best for you in terms of shipping and color coordination. Wrapping your keg in aluminum foil is another way to keep the beer cold without a kegerator. One benefit of this method is that it's easy and accessible for most people. Unlike using an ice pack or dry ice, you don't need to continually replace the aluminum foil, care for an oven or gas like carbon dioxide or tap, or buy anything. However, unlike a kegerator, the insulation value isn't as good, so it won't keep the keg cold for long. It's also not as aesthetically pleasing as using a keg sheet or keg blanket made of neoprene material, which may offer a wide variety of designs and colors to match your party theme or personal interest. The added insulation of a keg sheet or keg jacket can be especially helpful when taking into account the design of the location or the type of customers being served. If you encounter any problem with keeping the keg cold, you may need to consider other options or explore returns of your current equipment. With the help of a friend, you can experiment with layering cold-water soaked coils or even keg blankets around the keg for added insulation, shielding it from the sun, and keeping the beverage cold. Another option is to insert tubing with a function of circulating cold water or place a bottle filled with ice inside. There are plenty of DIY methods and uses showcased on YouTube and various blog entries for those looking to create their own customized bars that accommodate kegs. In fact, a great number of people have done this, attracting visitors and even hosting weddings. Regardless of which route you choose, it's important to plan ahead and invest some money when deciding how best to keep a keg cold, especially if you're using a party pump. As long as the beer doesn't sit at room temperature for too long or cultivate bacteria, foam above the ideal level should be minimized on lower carbonated beers and completely avoided for those with higher levels of carbonation. With that being said, although wrapping your keg in aluminum foil or something like cold-water soaked coils can certainly help keep your beverage colder longer, it doesn't quite compare with chill storage like putting it into a refrigerator, freezer, or even a beer keg-chilling tub. For the ultimate beer-lover's experience, having beer kegs at your disposal is a designated area, along with a great collection of kegs, equipment, and accessories, is a great idea. However, if you're looking for increased longevity, it's better to consider an alternative form of cooling, such as ice baths or cold storage bars, or even storing in a cooler like a keg cooler with rope handles and a CO2 tank. But just like with any type of storage in stores or homes, the amount of space available is a crucial consideration. Transporting the keg, perhaps in a car with a valve specifically designed for this purpose, and placing it among the boxes of food or near trash cans in the fridge could be a bit of a hassle. Proponents of this method argue that not only is refrigeration the most space-conscious solution, but it also keeps your keg as close to the freezing point, thus preserving the flavor of the beer. Wrapping your keg in a jacket, cooler material, or even keg blankets can be another item to consider, of course. Keeping your keg in a fridge or freezer will give you the best chance of avoiding over-carbonation or beer that tastes off due to temperature fluctuations. While this option could be feasible for smaller spaces or when storing beer for personal consumption, it can become slightly impractical if you plan on having multiple kegs in rotation for parties with friends. Furthermore, many people worry about the hygiene aspect and potential unintended cross-contamination with other food items or even garbage within their fridge. Beer lines, dispensers, and jackets can help prevent this cross-contamination, especially in kitchens where various food items are stored. To avoid this, you can either get a dedicated fridge for your beer, embark on a homebrewing project to create a custom storage solution, or create an area inside your existing refrigerator specifically for your keg. Delivery options may also be available for some of these solutions. If nothing else, ensure that all food contact surfaces have been thoroughly sanitized beforehand, as per the instructions provided on cleaning products or websites. This way, you can offer an optimal drinking experience for your guests while keeping everything clean, hygienic, and adhering to the ideal standards of food safety and health. Storing your keg in a cooler is a great way to keep your beer cold without a kegerator. One benefit of this method is that it's easy and accessible for most people. Unlike using an ice pack or dry ice, you don't need to continually replace the aluminum foil, care for an oven or gas like carbon dioxide or tap, or buy anything. However, unlike a kegerator, the insulation value isn't as good, so it won't keep the keg cold for long. It's also not as aesthetically pleasing as using a keg sheet or keg blanket made of neoprene material, which may offer a wide variety of designs and colors to match your party theme or personal interest. 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