

Draught at home options

Type	Option 1 Complete bar Equipment	Option 2 Kegerator	Option 3 iKegger Setup	Option 4 Klarstein
Description	All equipment the same as a bar, using quality European parts. Power and gas supply needed.	like complete bar but replaces the in-line cooler with a fridge/freezer conversion/David unit that keeps the keg cold.	Mobile compact system, mini kegs fit in a fridge. Tap is connected on top of the keg, no electricity needed, uses sodastream gas bottles which we refill.	Countertop Minikeg machine, uses small CO2 bulbs, or can be converted to use sodastream bottles and regulator for better control.
Equipment required	Keg coupler, beer line, gas line, regulator, single or double in line cooler, gas bottle (70:30 or 50:50), tower, tap, fittings, (optional clamp on box and drip tray), insulation, (optional line cleaning bottle, line cleaner)	Keg coupler, beer line, gas line, regulator, gas bottle (70:30 or 50:50), tower, tap, fittings, (optional clamp on box and drip tray), insulation, (optional line cleaning bottle, line cleaner) (fridge to fit keg/s which you acquire)	iKegger keg (10 or 20 litre recommended) with quick connect head, mini regulator, sodastream adaptor, sodastream bottle, gas quick connect, beer quick connect, flow control tap, stout nozzle if required. Fridge to keep minikeg cold before using.	Klarstein Draught beer machine, CO2 bulbs or convert to sodastream with mini regulator.
Keg types	All, just get a coupler to suit	All, just get a coupler to suit	iKegger kegs	5 litre minikegs
9 white deer can supply	All the equipment through our professional suppliers	All the equipment through our professional suppliers except the fridge, you supply build	You buy through iKegger using 9whitedeer as a discount code at checkout	None, you buy the equipment
Equipment Cost	€1,000 to €1,500	€550 - €860	€270	€170
Gas Supply	Easy gas through us or your own source	Easy gas through us or your own source	We refill your sodastream bottles for free when you get a keg refilled	CO2 bulbs widely available or sodastream refills, Argos etc
Pros	Professional setup. Easily cope with increased demand. Trouble free keg change, no pre-cooling required. Ideal for stout. Can use 20/30/50 litre kegs	Great quality pints and beer is held at a stable temperature all the time. Professional pouring equipment. Any keg that fits in your kegerator can be used.	Very tidy and neat, completely mobile. Whole system transports easily. No electricity or gas contracts/deposits needed. Can be used for any beer incl stout. Free dispense gas. Can be collected and shipped nationally. Small investment	Small initial investment. Countertop system about the size of an air fryer. Self-contained refrigeration. Maintains pressure and carbonation in minikegs. Great option for a second beer without much expense. Fresh beer all the time
Cons	Initial Cost needs dedicated space, keg needs stable temperature, Gas bottle deposits, Steel litre kegs need to be returned	Dedicated space Gas bottle deposits Keg needs time to cool Steel litre kegs need to be returned	Kegs need to be cleaned out and returned to us for filling. May not fit in smaller domestic fridges. Less control than pro setup	Can only use minikegs Nitro Stout not compatible Less control than pro setup

Currently steel kegs are pick up only with a €50 deposit.