



Deane's Kombucha Kegs available to rent through Surdyk's!

5 Gallon Keg = \$90.00 + \$30.00 deposit

Tapping Equipment = \$100.00 deposit

+ Fees (\$5.50 per keg & \$3.50 for equipment)

There are approximately ten flavors to choose from at any given time!
We will let you know what flavors are available when you are ready to
place your order.

Equipment includes: liquid faucet with a ball lock connector and hose, a small CO2 canister, regulator, ball lock connector and tubing.

Deane's Kombucha is brewed in Minneapolis and made with use 100% organic ingredients ...just kombucha culture, organic gunpowder green tea, organic cane sugar, and organic whole fruits/ herbs for individual flavors. Sugar is only used during primary fermentation. After a period of open fermentation in toasted oak barrels, our brew undergoes a second fermentation in the keg for natural carbonation.

Traditional, unpasteurized kombucha is a living beverage filled with helpful probiotics, amino acids and enzymes, prized by enthusiasts for its ability to aid digestion, increase energy, and promote relaxation, as well as for its refreshing flavor.