



GROWLER REFILL GUIDELINES

Why brewery staff may not be able to fill your growler

Label requirements

The Alcohol Beverage Control (ABC) has strict legal requirements for labeling growlers, including obliterating all text and graphics from previous breweries, registered branding and sealable lids. Brewery staff must be able to completely satisfy these conditions in all cases or face a minimum \$10,000 fine!

Cleanliness

Growlers that are not thoroughly and appropriately sanitized may have hidden bacteria that can spoil the flavor and shelf life of beer. Breweries use strict sanitation measures on their own growlers to ensure every growler is clean. Even though they may appear clean, growlers brought in by customers may not be properly sanitized.

Growler Size

Draft systems are specifically designed to fill a certain size growler. Given the variety of growler shapes, sizes and designs available at breweries across the nation, some breweries may not be able to fill a different size growler without jeopardizing flavor and carbonation.

Growler Design

Growlers have thick, colored glass designs to maintain the integrity of beer and prolong its shelf life. These design features maintain the quality of beer up to the point of consumption. Assessing the glass, wall thickness and seal of a growler is an important factor in a brewery's decision to refill a growler.