Because kombucha contains living probiotics + natural carbonation, it has a tendency to get excited and bubbly when combined with force carbonation. For that reason, here are a few tips to keep your kombucha kegs in top shape!

**TEMPERATURE:**

37-39 degrees

**TANK:**

For CO2, please set PSI to 14-16 and Nitrogen to 8-10. For states at higher altitude, drop the PSI 2-4 units to help with fizziness.

**TAP:**

Pull tap handle all of the way forward to eliminate extra bubbles.

**STORAGE:**

Please store kegs upright instead of sideways. If you’re only able to store sideways, be sure to minimize the movement of the keg before hooking up the line; this allows kombucha to settle before tapping.