



CRAFT BEER IN MAHARASHTRA, INDIA

Here's a complete lowdown about how to start dispensing craft beer at your outlet. Note that the costs associated mentioned here are for reference purposes and may vary over time. Just for a perspective, this document was last modified in March 2022. The document lists things both absolutely required, and things that are optional for craft beer. It also enlists the responsibilities of both the brewery and the restaurant partner.

MUST HAVES:

Craft beer in Maharashtra can be sold in bulk packaging only and cannot be sold in retail packs (like bottles or cans). Thus, all microbreweries or craft breweries will sell their craft beer in kegs. Generally, the volumes for these kegs range from 5 lit to 50 lit. Craft beer **always** needs to be kept cold (around 4° C) for it to taste amazing as it does. It is not pasteurized and is free from any preservatives, so this is required.

1. **FL III, FL IV or Form E License:** For a craft beer to be sold to any establishment, the place needs to have either a FL III (full bar license for hotels, bars, pubs, etc.), FL IV (full bar license clubs or day license) or a Form E (wine and beer license). This license must be issued from your local State Excise office and is renewed annually. For more information, please visit <https://exciseservices.mahaonline.gov.in>

2. **Cold area to store kegs:**

A kegerator is an equipment used to dispense beer through kegs. The kegerator is designed to store kegs and has taps to dispense beer directly from it. A ready-to-serve kegerator costs around Rs. 90,000 for serving 4 styles of beers.

If you have a walk-in cooler or plan to build one, you can eliminate the use of a kegerator. Taps can be directly attached to the walk-in or lines can be drawn from the cooler to the taps.

3. **CO₂ cylinder/Beer Gas Cylinder/Nitrogen Cylinder:** Beer needs to be “pushed” out of the kegs with a non-reactive gas such as carbon dioxide, nitrogen, or a mixture of both. Generally, these cylinders can be rented from various agencies. Typically, the agencies charge a refundable deposit of around Rs. 8,000 - 10,000 and the cost of gas is around Rs. 200 to Rs. 500 to dispense around 1000 lit of beers.
4. **Gas regulator:** A gas regulator for the above-mentioned cylinder allows you to regulate the pressure of the cylinder. A great regulator can cost around Rs. 4000, but a decent one can be bought for around Rs. 2000.
5. **Space:** The space required for the kegerator is roughly 3 feet length by 2.5 feet width. Plus, some area is required to keep the CO₂ cylinder.

GOOD TO HAVE:

1. **Space to store spare kegs:** If the restaurant has a walk-in chiller, it can be used to store any additional kegs. Alternatively, chest freezers serve as a good way to store extra kegs and can cost somewhere between Rs. 10,000 to Rs. 25,000. Walk in chillers can be set up with taps and can eliminate the requirement of a kegerator completely. Costs vary as per dimensions of the walk-in chiller.
2. **Backup cylinder:** A small spare cylinder is always good to have in case the larger one gets exhausted. We generally recommend buying (as opposed to renting) this spare cylinder and keep it filled with gas for emergencies. A new small (4 kg) cylinder costs around Rs. 5000.

SUMMARY

Description	Costs	Scope	Notes
Permission from local Excise office	From Rs. 550,000 to Rs. 800,000 annually	Restaurant	
Kegs	Rs. 8000 to Rs. 10,000 per keg	Brewery	
Kegerator	From Rs. 75,000 to Rs. 90,000. Custom made ones can cost more.	Restaurant	The brewery can generally help with the sourcing of the kegerator. Some breweries also provide one for a deposit or fee.
Gas Cylinder	Deposit Rs. 8,000, gas cost around Rs. 500/month	Restaurant	The brewery can source one and dispatch it along with its kegs for costs at actuals.
Gas Regulator	Around Rs. 4000	Restaurant	Can be bought online or in store. The brewery can buy one or help source one.
Space	Approximately 10 square foot of area	Restaurant	

The brewery generally uses all the equipment that a restaurant needs and can help in sourcing equipment and advising on what equipment to buy. Please ask the brewery for help with this! Post setting up, most breweries provide training to your staff about how to dispense and general trouble shooting. In addition, they also provide maintenance and cleaning of the kegerators, lines, etc. for a small cost. The brewery can generally also provide or help with on-site support and maintenance.

YAVASURA

