**Best Pressurized Beer Growlers (h2)**

Talking about your new growler may produce confused expressions or lead to questions about a new pet from many, but for homebrew enthusiasts, it is a subject of great affection.

The story of how the word “growler” became synonymous with a large jug of draft beer begins in the late 1800s.

An individual taking a lidded bucket, called a growler, to be filled at the local pub and quickly carrying it home or to a worksite was documented repeatedly in the late 19th century.

However, the exact origin of the word growler is lost to time.

One theory is sloshed beer caused CO2 to build up and create a “growling” sound as it escaped the lid. Other theories include the waiting worker’s stomachs growling on lunch break, bartenders and patrons growling over the amount to be poured, or the noise of a full container sliding over the bar.

Another explanation is “rushing the growler” also references a bird dog flushing its quarry with the “growler” being the dog.

Finally, “work the growler” was an English phrase referencing a cab one rents during a “pub crawl”. This phrase possibly made it over the Atlantic and later altered in the Americas.

We may not know how a “bucket of beer” came to be called a growler, but we do know how a growler progressed into the familiar 64-ounce glass jug commonly referred to today.

In the late 1980s, the owner of a famous draft-only microbrewery used the glass jugs to market his beer for home consumption. He got the idea from his dad’s childhood memory of growlers.

Today growlers utilize sophisticated equipment and, in some cases, are even considered art. One of these innovations is the pressurized growler, a device that solves the problem of draft beer going flat only hours after being poured into a growler. This is done by replacing the air in the growler with CO2 with the use of a special valve, gauge, and CO2 cartridge specifically made for or built into the growler.

Let’s look at the features of these specialized growlers and review the best pressurized beer growlers on the market.

**Best Pressurized Beer Growlers Buyers Guide (h3):**

**Size [h4]:**

Today there are probably fewer sizes to pick from when selecting a growler as there were various sizes of buckets in the 1890s but rest assured there is a size available to suit your needs!

The 64-ounce growler was the standard for many years after the re-introduction of growlers back into the homebrew and craft beer culture in the 1980s. Since beer consumption out of a standard growler is viewed as a “the sooner the better” situation, very large beer growlers did not appeal to the average enthusiast.

With the advent of pressurized beer growlers, larger containers, usually 128-ounces, have become available. Many pressurized beer growlers can be categorized as mini-kegs and the common use of stainless-steel increased the feasibility of transporting these large beer growlers.

Obviously, your specific needs will determine the size growler you will purchase. Whether you are looking to squeeze onto a cluttered shelf in your fridge or share a tasty draft beer at a gathering of friends, there is a pressurized beer growler size available to meet your needs.

**Cost [h4]:**

The good news is that the low-end pressurized beer growlers will get the job done! The high-end growlers are for those looking for a growler that looks good on display or at a gathering. Size also plays into the price, as do some of the more sophisticated features that will make you the envy of your home brewing friends.

**Composition [h4]:**

Modern-day growlers are made of three different materials: glass, porcelain, and stainless steel.

However, most pressurized beer growlers are constructed with stainless steel because of durability and their resistance to internal pressure. Stainless steel pressurized beer growlers usually have a CO2 pressurization system built into the growler.

Glass beer growlers are the most common type of growler found on the market but are not usually pressurized. There are pressurization kits available on the market made to fit glass growlers. Always follow manufacturer guidelines concerning the pressurization of growlers.

Porcelain Growlers are the most ornate growlers but are usually not pressurized.

**Reviews of the Best Pressurized Beer Growlers (h3):**

**The Spotted Dog CO2 Pressurized Growler Dispenser (h3):**

Glass growlers are the most common type of beer growler because of their low cost and the ability to see the beer as it is poured into and out of the growler. Glass beer growlers do not have built-in CO2 pressurization systems for obvious reasons but, as mentioned above, there are pressurization kits specifically made to fit glass beer growlers. That is good news for those who have a favorite glass growler or buy their craft beer from brewers that only sell their own branded beer growlers.

The Spotted Dog CO2 Pressurized Growler Dispenser is the perfect option for those looking to pressurize their favorite glass beer growler. The kit includes a regulator, growler dispenser cap, faucet with tubing and dip tube. CO2 cartridges and growlers are not provided.

The Spotted Dog CO2 Pressurized Growler Dispenser should fit all standard 64oz and 128oz glass growlers with 38mm threaded caps.

Again, as mentioned above. Ensure your beer growler is not damaged in any way and always follow manufacturer guidelines concerning the pressurization of growlers.

**Pros and Cons of the Spotted Dog CO2 Pressurized Growler Dispenser**:

**PRO:** It is compatible with common glass beer growlers!

**PRO:** It is easier to clean than built-in growler pressurizers.

**PRO:** It is a low-cost option if you already own a glass beer growler.

**CON:** Using pressurized glass growlers may be less safe than using stainless steel.

**CON**: It may not last as long as built-in systems due to taking on and off frequently.

**BACOENG 128 Ounce Pressurized Keg Growler (h3):**

We are going to begin our reviews of popular stainless-steel pressurized beer growlers with a larger option. This is one of the lighter 128-ounce stainless steel beer growlers at 4.7 pounds.

It is equipped with “The Perfect Pour Regulator System”, a dual-stage regulator for stable pressure output for smooth pouring, and the capacity to hold over ten bottles of beer. The BACOENG 128 Ounce Pressurized Keg Growler is a great option for those wanting to get the most out of their next trip to their local microbrewery!

**Pros and Cons of using One-Step Cleanser as a homebrew sanitizer**:

**PRO:** It is equipped with “The Perfect Pour Regulator System”.

**PRO:** It has a 128-ounce capacity.

**PRO:** The stainless-steel construction is safe and durable.

**PRO:** It is one of the lighter 128-ounce pressurized beer growlers.

**PRO:** The pressure regulation cap is adjustable.

**CON**: It does not include any CO2 cartridges.

**CON:** No carrying case or handle.

**HomeCraft CBG64 Pressurized Beer Growler (h3):**

This stainless-steel model has a 64-ounce capacity and is one of the smallest pressurized beer growlers on the market. It will fit nicely into your refrigerator for those needing to maximize limited space and is super light at only 4.2 pounds.

The HomeCraft CBG64 Pressurized Beer Growler is fitted with a quick-connect regulator and has a convenient carrying handle that makes transport a cinch. It also includes three 16g CO2 cartridges!

**Pros and Cons of HomeCraft CBG64 Pressurized Beer Growler**:

**PRO:** Three 16g CO2 cartridges are included.

**PRO:** It has a handle for safe and easy transport.

**PRO:** It has a quick-connect regulator.

**PRO:** It is lightweight and small, making it easy to store.

**CON:** It only holds the standard 64 ounces.

**GrowlerWerks Copper uKeg Pressurized 128 Oz. Growler (h3):**

This is a large capacity stainless steel pressurized beer growler that has a unique look with a sleek copper finish (also available with black chrome and stainless-steel finishes). This is one of the more eye-pleasing designs of large pressurized beer growlers and it comes with some very nice features to make the carbonation of your beer easy.

The included carbonation cap allows for automatically setting the pressure for the optimal carbonation level. A site glass also allows you to easily judge how much beer is left in the growler without removing the lid and exposing the beer to the atmosphere.

**Pros and Cons of GrowlerWerks Copper uKeg Pressurized 128 Oz. Growler**:

**PRO:** It holds 128 ounces of beer.

**PRO:** It has a sight glass.

**PRO:** The stainless-steel construction is safe and durable.

**PRO:** It has automatic pressure control setting.

**CON:** It is a pricey Model.

**CON**: Some find it difficult to assemble.

**CON**: It does not include any CO2 cartridges.

**5L Craft Beer Tower by Spotted Dog (h3):**

It is one of the largest models of pressurized beer growlers you can order online! This durable stainless-steel model holds a whopping 5 liters of beer and is one of the best-priced models in this range despite its huge capacity.

The 5L Craft Beer Tower by Spotted Dog is known for being easy to assemble and operate, and it comes with a keg sleeve to further insulate your growler!

**Pros and Cons of 5L Craft Beer Tower by Spotted Dog**:

**PRO:** It has a five-liter capacity.

**PRO:** The stainless-steel construction is safe and durable.

**PRO:** It is one of the cheaper pressurized beer growlers at this size.

**PRO**: It is user-friendly.

**PRO**: It comes with a keg sleeve.

**CON:** It may be more difficult to carry than some other models.

**CON:** It may be more difficult to store than some other models.

**CON**: It does not include any CO2 cartridges.

**GrowlerWerks Stainless Steel uKeg Pressurized 64 oz. Growler (h3):**

Growlerwerks have some of the most stylish pressurized beer growlers on the market and this product is no exception.

 A sight glass, a VPR cap that enables automatic pressure control, and an interchangeable transportation handle are just some of the features that set this pressurized beer growler apart from its competition!

**Pros and Cons of GrowlerWerks Stainless Steel uKeg Pressurized 64 oz. Growler**:

**PRO:** It is lightweight and small, making it easy to store.

**PRO:** It has a sight glass.

**PRO:** Durable and safe stainless-steel construction.

**PRO:** VPR technology allows for an automatic pressure control setting.

**PRO:** The interchangeable handle makes it easy to transport

**CON:** Pricey Model.

**CON**: It only holds the standard 64 ounces.

**CON**: It does not include any CO2 cartridges.

**Lamtor G005-3.6L 128 Ounce Mini Keg Pressurized Growler (h3):**

This stainless-steel pressurized beer growler is one of the most compact models of the 128-ounce capacity variety. Its convenient size, coupled with the fact it is equipped with “The Perfect Pour Regulator System, makes the pressurized beer growler a great buy at one of the lowest prices at this capacity!

We highly recommend the Lamtor G005-3.6L 128 Ounce Mini Keg Pressurized Growler.

**Pros and Cons of Lamtor G005-3.6L 128 Ounce Mini Keg Pressurized Growler**:

**PRO:** It one of the cheapest options among its equally sized peers!

**PRO:** It is equipped with “The Perfect Pour Regulator System”.

**PRO:** It is lightweight and compact, making it easy to transport and store.

**PRO:** It holds 128 ounces of beer.

**PRO:** The stainless-steel construction is safe and durable.

**CON**: It does not include any CO2 cartridges.

**Best Pressurized Beer Growlers** **FAQ (h3):**

**Why use a growler instead of buying bottled beer or bottling my homebrew?**

Many craft beers loved by enthusiasts are only released on tap and some microbreweries only have draft beer. Most craft beer enthusiasts prefer draft beer to bottled or canned beer. Growlers provide the option to bring the crisp taste of draft beer home and to special events.

Growlers also speed up the homebrew process as the timely job of individually bottling homebrew can be skipped. This also reduces the chance your homebrew will be ruined by reducing the number of possibly contaminated surfaces.

**Is there a proper way to pour beer into my Growler?**

Growlers should be bottom filled if possible. Simply pouring beer into a growler exposes the beer to oxidation and the foam it creates allows for less beer to be put into the growler. Bottom-filling is usually done with a long tube that reaches the bottom of the growler from the tap.

**How long will beer last in my growler?**

At most, beer in a non-pressurized growler will usually only last approximately 36 hours from the time it is opened. If unopened and properly stored it can last several days.

Some pressurized growlers can keep beer fresh for several months if care is taken to properly store the pressurized beer growler.

**How do I clean and maintain my growler?**

It is recommended to immediately rinse your growler after the beer is removed. A carbon-based brush in conjunction with an approved cleaner will help ensure your growler is clean, especially if it has sat for a long time.

Always let your growler completely air dry before storage and avoid using a rag or cloth to dry it, as they can leave behind residue harmful to your growler.

As with most items, practicing proper cleaning methods will extend the life of you pressurized beer growler and optimize your experience!