







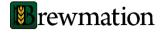
# **WORKFLOW**

 Grain in - Grain out - Placement of Grain Mill, Auger, and Mash Tun



Photo Credit: Orcas Island Distillery (Eastsound, WA)





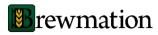
#### **WORKFLOW**

- Grain in Grain out Placement of Grain Mill, Auger, and Mash Tun
- Orientation: Right Hand vs. Left Hand
- Hard Piping or Soft Piping



Photo Credit: Brewery 26 (Portland, OR)





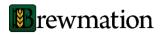
#### **WORKFLOW**

- Grain in Grain out Placement of Grain Mill, Auger, and Mash Tun
- Orientation: Right Hand vs. Left Hand
- Hard Piping or Soft Piping
- Canning line



Photo Credit: High Seas Mead (Goleta, CA)





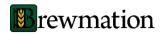
- A brewery project must consider The Three B's:
  - Brewing Style
  - Business plan (Budget)
  - Building











Determine what equipment you can fit in your space

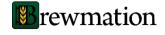


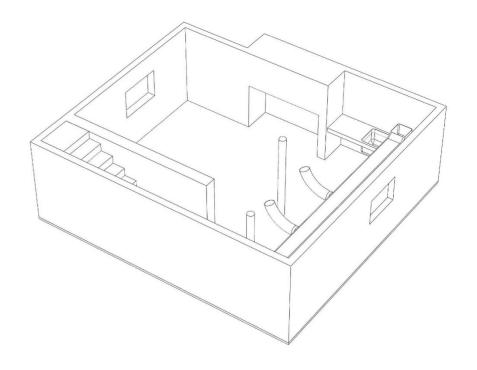


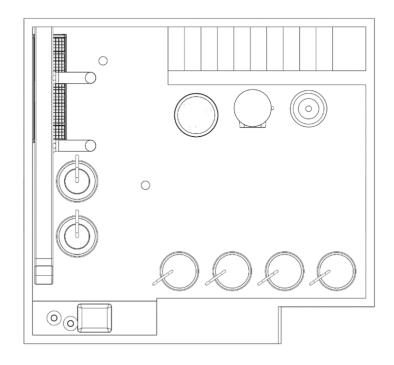












"Optimizing Brewery Layout for Workflow and Space"





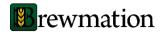
<u>VIEW IN BROWSER</u>

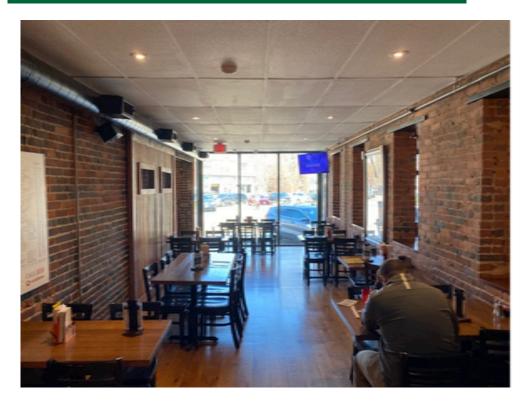


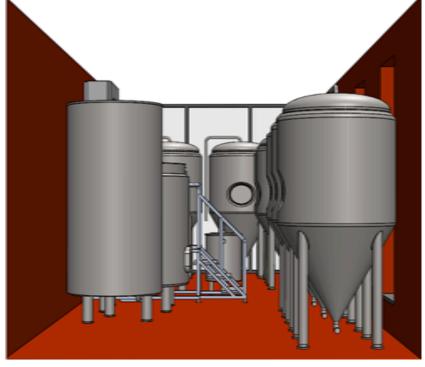


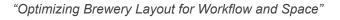
"Optimizing Brewery Layout for Workflow and Space"



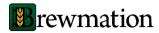


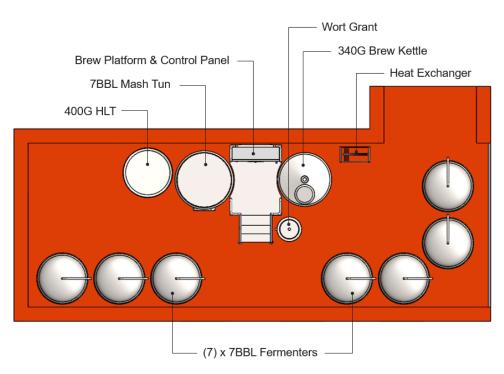






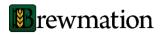






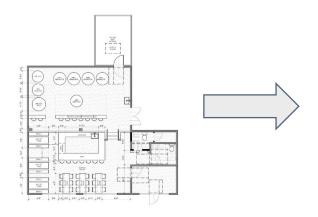


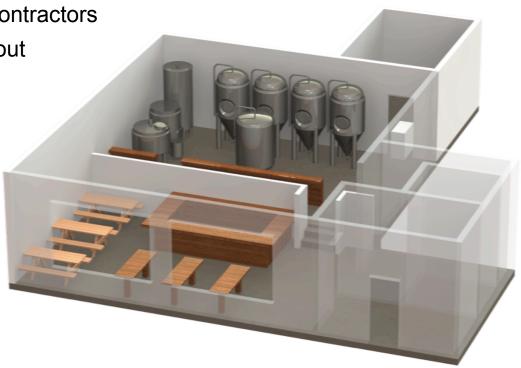




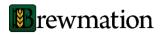
Better support your architect & contractors

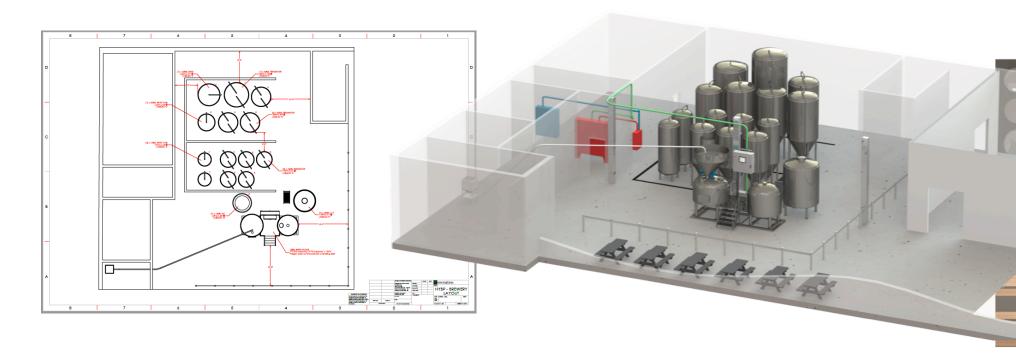
Save time & money during buildout

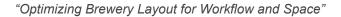




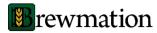












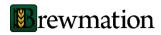
# **SYSTEM LAYOUT**

- Eye candy
  - solicit investors
  - plan view from street or taproom
  - generate early social media buzz









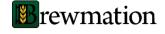
# **HEIGHT LIMITATIONS**

- Dual Use Tanks
- Stackable Tanks
- Custom Tanks



Photo Credit: Heckler Brewing (Fayetteville, NC)





# **HEIGHT LIMITATIONS**

- Dual Use Tanks
- Stackable Tanks
- Custom Tanks



Photo Credit: Little House Brewing (Chester, CT)





# **HEIGHT LIMITATIONS**

- Dual Use Tanks
- Stackable Tanks
- Custom Tanks



Photo Credit: Equilibrium Brewing (Middletown, NY)





# **CUSTOMER & BREWERY**

#### INTERFACE

- Space Overlap
- Maximize Outdoor Space



Photo Credit: Candler Rail Brewing (Atlanta, GA)





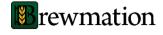
# CUSTOMER & BREWERY

- Space Overlap
- Maximize Outdoor Space



Photo Credit: Broken Boundary 808 (Honolulu, HI)





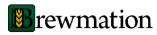
# HARD PIPING -vs- SOFT PIPING

- Hard Piping: Less operating space needed
- Hard Piped vs. Skid
  - A "Skid-less skid" will save you height
  - A hard piped system will save you floor space



Photo Credit: Lost Farmer Brewing (Mineola, NY)





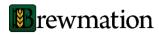
#### HARD PIPING -vs- SOFT PIPING

- Hard Piping: Less operating space needed
- Hard Piped vs. Skid
  - A "Skid-less skid" will save you height
  - A hard piped system will save you floor space
- Soft piping. Cleaning, draining and storing hoses



Photo Credit: OHM Brewing (Golden, CO)







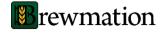
#### **STACKABLE TANKS**

- Less operating space needed
- Save valuable floor space
- 2x fermentation space = expand capacity for both ales and lagers
- Larger tasting rooms
- Sell more pints by the hour



Photo Credit: Simple Days Beer (East Greenville, PA)



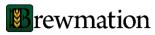


#### **DUAL USE TANKS**

- Less operating space needed
- Combo Tanks
- Custom Options
- Grow Production
- Increase Capacity
- Maximize Space in Brewery







#### **CONTROLS & AUTOMATION**

- Precision Brewing
- Basic Controls
- Advanced Controls







