



Brewery Project Presentation Example



**Asian Beer
Network**

Bring Projects To Reality



Overview...

Launch a new craft beer brand in SE Asia with 6 core beers...

An existing food and beverage company wants to get into the craft beer industry.

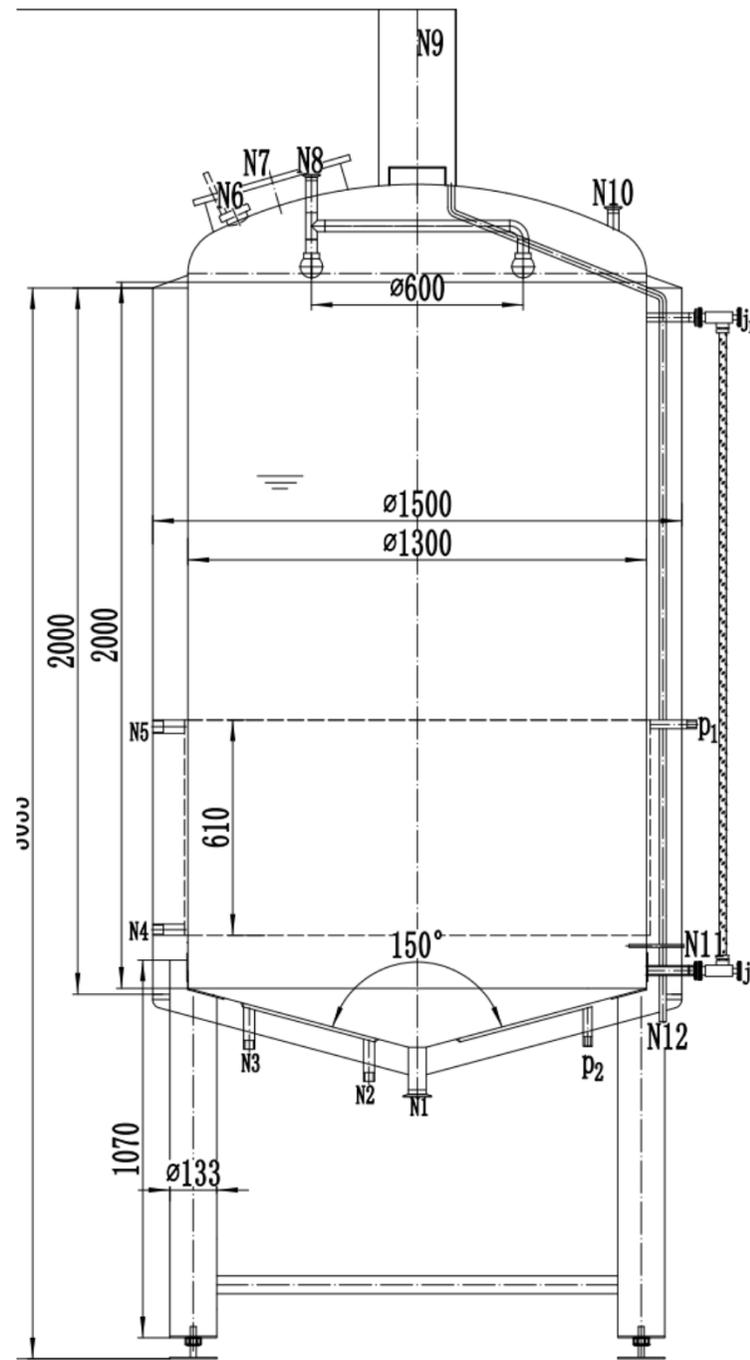
We are proposing a 3-vessel system. The beers currently planned are a lager, wheat, IPA, stout and 2 rotating beers.

Need to discuss if a small pilot brewery is bought for trials, experimentation and some specials

The location is a 3000 sq. meter space for both a brewery and taproom

The initial chat discussed scope and plans for the brewery.

Looking to also do some small scale canning for takeaways and off-site sales as well as kegging.



The plan is for year-on-year growth so need to plan for expansion

The initial discussion was to have a 3-vessel system, allowing for back-to-back brewing.

Agreed on a separate mash and lauter tun with combined kettle and whirlpool.

Initial Thoughts



Looking to have a 1,000-liter system

The plan is to have 1,000 and some 2,000 liter tanks for bigger selling beers.

Space & Regulations

They plan is to add more tanks at a later date so need to factor this into decision making.

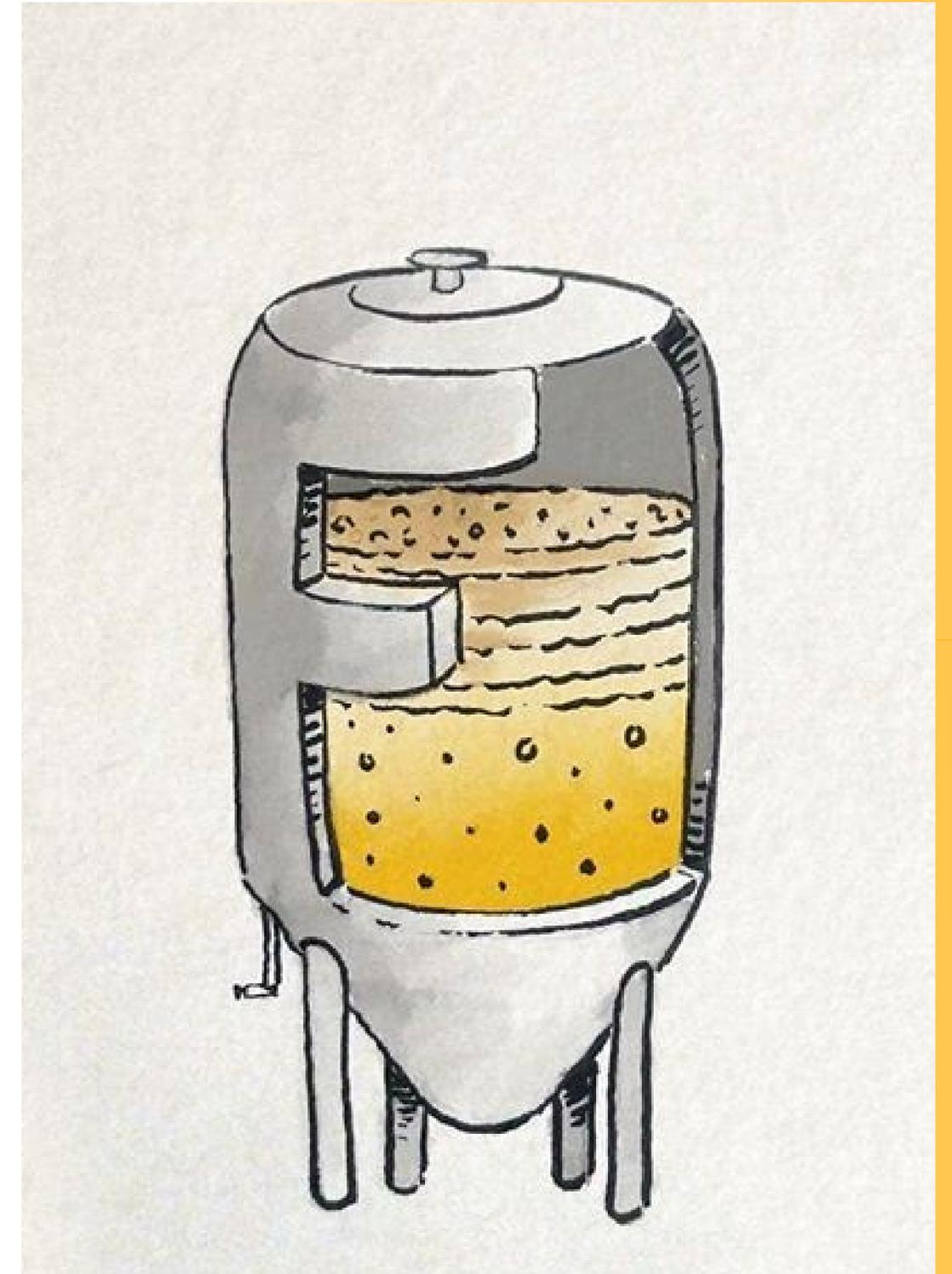
Need to work with the client to ensure all local government regulations are understood and met, liaising with the manufacturers of the brewing equipment.



What Asian Beer Network Can Help With

The projects needs people with experience in the brewing industry to size and organize brewing operations.

With 25 years experience, we can help with planning the brewery, sourcing equipment, building the team, organizing operations and training staff for a smooth handover.



Project Breakdown & Scope

PROJECT OVERVIEW

Agree on the finer details of the project. Locking in elements such amount of automation and size of the budget,

EQUIPMENT LIST

Put an equipment list together from the project overview. Decide on filter option for the lager and if kegging will be manual.

GET EQUIPMENT QUOTES

Get quotes from a minimum of 3 suppliers from manufacturers within the budget range, breakdown and assess the quotes.

LAYOUT AND DESIGN

Work with a preferred supplier on the layout and design of the brewery. The floor plan for the brewhouse will be decided by these plans.

ORDER EQUIPMENT AND PREP

Choose supplier & order equipment. Whilst the equipment is fabricated prepare the building. Emphasis on utility outlets and drainage.

FACTORY VISIT

Before shipping the brewery to site, have a factory visit to check the equipment and sign off on it.

Breakdown Continued

ONSITE IN-HOUSE BREWER

Have good communications with the in-house brewers so they're up-to-date with the project and prepared for the brewery arrival.

RECEIVING & INSTALL

The onsite brewing team and myself will be there for equipment delivery and overseeing the installation working with the manufacturer.

TEST BREWS

Once the brewhouse is installed, tested and operational. The in-house team and myself will do test brews with the manufacturer.

INITIAL BREWS

Will work the in-house brewers to lock in recipes which will be tweaked after the initial batches and sensory analysis.

HANDOVER PERIOD

There'll be agreed period where I will be onsite with the in-house team. The reigns will be passed after this period.

AFTER CARE

If there are any issues in 30 days following the handover. We will be on call to help.

Key Points

What are some of the key elements of the project?

Lock in scope of the project

The ability to can the beer

Building & Floor plan design.

Analyze suppliers of equipment and raw materials (as at scale) to get bang for buck

Recipe scaling

Working with in-house team

Smooth handover period



Thanks for your time...

We look forward to discussing this project further with you and if you have any questions please don't hesitate to get in contact.

