

## Project Narrative

### Shepherds Eye Brewing Process

Brian Taylor is proposing to use the 30' x 60' steel building constructed in 2017 to operate a microbrewery making beer. Applicant will operate a tasting room for the showcasing of his product to the general public. Beer will be sold to the public in 32 ounce and 64-ounce refillable growlers as well as sold by the glass and consumed on premise. Kegs may be sold in the future to offsite retailers. The building is currently used by the family sheet metal business, Empire Vent, for the storage of equipment and material. The equipment and material will be redirected and stored in the other existing building onsite. The brewery will be open on Friday evening, Saturday and Sunday when Empire Vent is closed. Parking will be shared with Empire Vent. Mr. Taylor polled other local breweries and 20 parking stalls will be adequate for this size brewery. There will be no kitchen or in-house food service. The brewery will require the construction of an additional septic system separate from the system currently serving the site. An application was made to the NYSDEC for a SPDES Permit for *Discharge of Winery, Brewery and Hard Cidery Process Wastewater to Groundwater*.

An application was made to the OCDOH for water treatment, public water supply. Approval was granted on August 7, 2019.

Our brewing process will consist of the following steps and processes.

First we will get our ingredients together and organized. Once all is together and ready to go, we will:

- Prepare brewing equipment
- Mill the grains
- Fill mash tub with required amount of water
- Heat mash water to strike temperature
- Mash in by adding milled grains to the heated water in mash tub
- Mash for approximately 60 minutes or until conversion has completed
- Once mash is complete start to transfer over to boil kettle

- Fly sparge using heated water from the hot liquor tank, until correct amount of wort is collected into the boil kettle
- Boil wort for 90 minutes
- Add hops and other ingredients at necessary times
- After boil is completed quickly cool the wort to the correct fermentation temp.
- Transfer wort to fermenter and oxygenate
- Once transfer is complete pitch the yeast and close fermenter
- Ferment until gravity reaches its terminal level
- Once fermentation has completed transfer beer into brite tank
- In the brite tank we will drop the temperature to about 35 degrees F and begin carbonating to the required level
- After carbonation has completed the beer will be transferred to kegs and placed in cold storage until it's needed for sale. At the end of the brew day the brewing equipment will be cleaned with the left-over water in the hot liquor tank, by using this process we will be able to reclaim about 50 gallons of water.

The solid waste produced during the brewing process, which consists of used grain will be taken off site. We estimate this to be around 200 Lbs. per batch or 400 to 600 Lbs. per week. The used grain will be taken off site in garbage cans and delivered to a local farmer for animal feed.

Before during and after the brewing process, we will follow strict cleaning and sanitizing practices. The brewery will be kept clean and we will maintain a safe working environment.

No unauthorized persons will be allowed into the brewery area while active brewing is underway.