



North Tyneside Council

Licensing Sub Committee

Tuesday 24 October 2023

Monday, 30 October 2023 0.01 Chamber – Quadrant, The Silverlink North, Cobalt Business Park, North Tyneside, NE27 0BY commencing at 10.00 am.

Agenda Item	Page
4. Low Quay Brew Co, 3 Northumberland Street, North Shields, NE30 IDS	3 – 56

To give consideration to an application for the grant of a new Premises Licence in respect of Low Quay Brew Co, 3 Northumberland Street, North Shields, Tyne and Wear, NE30 IDS.

Circulation overleaf ...

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Members of the Licensing Sub Committee

Councillor Matthew Thirlaway
Third Councillor to be confirmed

Councillor Frank Lott

Licensing Sub Committee

Monday 30 October
2023

Applicant's Bundle

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John Good

Personal Profile

I am a hardworking and trustworthy individual that always give my all to the task. asked of me. I thrive on delivering high level of customer service whether this. working as an individual or working as part of a wider team. I take great pride in me always being punctual and professional in the workplace.

I approach all tasks with a positive mentality. This positivity and my warm personality has meant building professional relationships with colleagues has always been easy. for me. I believe in respecting my colleague's opinions whilst also being confident. enough to challenge their beliefs in a respective manner. This approach has enabled. me to work effectively as part of a team whilst also striving to deliver exceptional. results.

My passion for hospitality has shaped most of my work experience and giving me the experience and skill to create my own business in the hospitality sector.

Employment History

Director, LR Quay LTD, Newcastle, UK

Running a successful bar and restaurant was very rewarding, after 7 years in the same business from watching it being built, transformed, and grow into what it was then only concreted my passion to start my own business in hospitality. Knowing the local area having lived and worked by the coast my whole life, L R QUAY LTD was formed in 2017 it wouldn't be until 2019 Lobo Rojo was opened due to unforeseen circumstances, but nothing that would falter my determination. 2 years was used wisely where not only a concept that would hit a gap in the market was developed, but this time was also used to look at what happens behind the scenes in all aspects of business. Experience was gained in accounting, employment law, licensing, and business start-up.

In the summer of 2019 Lobo Rojo opened on north shields fish quay on the ground floor of a beautiful grade II listed building, the Irvin Building. We were the first Mexican restaurant in the area giving a new culinary experience to the northeast. Our first 6 months of trade was very successful, and we saw no signs of slowing down after seeing our first Christmas & new year, unfortunately 2020 brought the year of covid. Despite having to close the restaurant due to restrictions, we were lucky to have marketed takeout in our business a month prior. From this we were only closed a matter of 2 weeks before reopening as a takeout keeping trade and serving the public going.

In 2021 we took on another venue, a lot smaller than the fish quay site, but from the success on the takeout side of the business Little Lobo was introduced into Sandyford, Newcastle. Condensing and slightly adjusting the offering the larger venue offered allowed the menu and concept to fit into a smaller venue for a premium dine in and takeout concept. Following another successful year post covid we managed to open a second Little Lobo and third venue in total in late 2022, and Little Lobo Whitley Bay Park View will be the fourth opening late 2023. Since starting L R QUAY LTD in 2017 my role has been hands on

running the business from the front, ensuring quality, consistency is there in the brand and is ran fitting in and respecting the local community.

General Manager, Lola Jeans, Tynemouth, UK

Initially this role was a challenging one, with a steep learning curve. I enjoyed learning how to better balance my time between delivering a high level of customer service whilst ensuring daily and monthly targets were met / exceeded. During my time at this location, I helped start a new business in Tynemouth which at the time was transforming itself into one of the most popular coastal destinations in the northeast.

I started my time as a barman and progressed quickly to become a supervisor and then on to manager after 2 and a half years, it was my dedication to the role and my willingness to go the extra mile that caught the attention of the management team. With the village transforming it introduced new restaurants and bars making the market more competitive for business. I believe my enthusiasm and positive manner kept the team focused on the task, we were still able to be seen as the top destination in the area, delivering great service with food & drink.

During this role I was also responsible for sales forecasting. To make the bar and restaurant as efficient / profitable as possible staffing levels had to be correct, creating rotas and liaising with payroll was also my responsibility. I also had to take control of the stock levels and ordering of stock making sure we were prepared for busy and quiet periods. Training was essential to teach new and keep current staff up to date with procedures & standards in the industry.

I believe that the best managers can adapt to new challenges and drive their team to believe in a common goal to succeed. I received multiple recognitions from the company, such as outstanding reviews on all platforms, bringing labour & Takings targets in on target. I take great pride in these achievements.

Director, LR Quay Ltd, during this role I was also responsible for sales forecasting. To make the bar

and restaurant as efficient / profitable as possible staffing levels had to be correct, creating rotas and liaising with payroll was also my responsibility. I also had to take control of the stock levels and ordering of stock making sure we were prepared for busy and quiet periods. Training was essential to teach new and keep current staff up to date with procedures & standards in the industry.

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Academic Background

Northumbria University

Geography BSc - 2:1

Kings School Tynemouth

3 A Levels, A-C, 10 GCSE's, Grade A-A*

Achievements + Qualifications

- Introduction To Brewing Qualification
- UK Personal License
- UK Driver's License
- Opened 3, soon to be 4, Successful Restaurants

Key Skills

Menu Creation • Cooking + Service • Sales + Marketing • In-depth Beverage + Wine Knowledge • Budget + Target Setting • Customer Service • Bar + Restaurant Management • Recruitment & Training • Scheduling • Time Management • Procurement

Kamie Sword

Personal Profile

A seasoned professional in the vibrant realm of hospitality and events, I bring 12 years of dedicated experience in creating unforgettable experiences. My career has been defined by a passion for orchestrating seamless events and ensuring exceptional guest satisfaction. With a solid foundation in hospitality management, I have honed my skills in event planning, catering, and venue coordination.

My journey has equipped me with a keen eye for detail and an innate ability to navigate the intricacies of event logistics. I thrive in fast-paced environments, adept at managing diverse teams and collaborating with vendors to bring visions to life. My commitment to delivering outstanding service has resulted in a track record of successful events and venues that exceed client expectations.

Employment History

North America Series Manager, Nirvana, Newcastle, UK

As a Series Manager at Nirvana, a company closely aligned with Ironman, my role revolves around orchestrating and overseeing exceptional events that seamlessly integrate with Ironman races across the United States. In collaboration with Ironman officials, I meticulously plan and coordinate logistics, participant services, and on-site operations to ensure the smooth execution of events.

Guest Services Manager, Virgin Limited Edition - Necker Island, BVI

Leading a team of talented events coordinators to execute private events on this consistently recognised Caribbean and World Leading Private Island Resort. Budgeting, international air travel support, guest management, logistics, procurement, and VIP liaison. Dealing hands on with specific high profile clientele requests and needs. Events ranged from private island celebrations to corporate retreats, health, and wellness events to weddings and 'celebration weeks.

Bar Manager, Bierrex Smoke and Taphouse, Newcastle, UK

A smokehouse and taproom in the city centre of Newcastle, offering 20+ beers on tap plus a stellar BBQ food menu to accompany. In the basement, Bierrex hosted a cocktail bar voted one of the best in the UK.

Bar Manager, Campari House - Melbourne, Australia

A stylish multilevel venue in the CBD, comprising of a restaurant, function space, cocktail lounge, and rooftop bar. Leading a team of skilled bartenders and servers, designing seasonal cocktail menus, and overseeing corporate events. Cultivating back of house responsibilities and management skills.

Assistant Manager, Lola Jeans - Tynemouth, UK

An eclectic night spot in the surf town of Tynemouth. Leading the way for inventive cocktails and innovative local food in the area. A bustling contemporary night spot.

Academic Background

Northumbria University

Applied Sport & Exercise Sciences BSc - 2:1

Monkseaton High School

4 A/AS Level A-C, BTEC National Diploma in Sports Science – DD - 13 GCSE's, Grade A-C, Including English, Maths + Science.

WSET Level 2 UK Driving License Power Boat Level 2 Introduction to Brewing UK Personal License

Achievements + Qualifications

- Introduction to brewing
- WSET Level 2
- UK Personal License
- Powerboat License Level 2
- UK Driver's License
- Padi Advanced Diver

Key Skills

Taproom Management • Events Management + Execution • Planning • In-depth Beverage + Wine Knowledge • Budget + Target Setting • Customer Service • Luxury + Remote Hospitality • Hotel Management • Recruitment & Training • Scheduling • Time Management • Team Delegation

Scott Taylor

Personal Profile

A highly motivated and resourceful hospitality professional, with over 12 years' experience in varying venues in the UK, Australia, and the British Virgin Islands. Looking for my next challenging adventure in hospitality management.

Employment History

Area Manager, Lobo Rojo + Little Lobo, Newcastle, UK

Founded in 2019, the doors of Lobo Rojo opened in the iconic Irvin's Building on the North Shields Fish Quay. It's our offering of authentic Mexican street food in relaxed and beautifully decorated atmosphere. Little Lobo the smaller sister of Lobo Rojo now operates in two different venues with a third on the way. Worked as Head Chef and now oversee all the venues both FOH and BOH.

Food & Beverage Manager, Virgin Limited Edition, Necker Island, BVI

Sir Richard Branson's 74 acre, 22-room, private island. Situated in the Heart of the BVI, this barefoot luxury resort is known as one of the most exclusive island getaways in the world. Whether it's a painkiller in the beach pool, or a martini around the Great House Bar, we have you covered.

Bar Manager, The George on Collins, Melbourne, Australia

The recently refurbished George on Collins takes over from the infamous Long Room, located in the Paris end. Seeking its first hat, this all-hours bar and restaurant focuses on high-end Australian cuisine mixed with our take on late night classic cocktails.

Assistant Brewer + Taproom Supervisor, Stomping Ground, Melbourne, Australia

A Neighbourhood brewery bringing people together with great beer. The team are always trying new things, taste testing and improving, to deliver interesting styles, top quality, and simply enjoyable beers all year round.

Academic Background

Northumbria University

Applied Sport & Exercise Sciences BSc - 2:2

Monkseaton High School

BTEC National Diploma in Sports Science - DDD 12 GCSE's, Grade A-C, Including English, Maths + Science.

Achievements + Qualifications

- Certificate in Practical Brewing
- WSET Level 2
- UK Personal License
- Prometheus Advanced First Responder
- NI Medic + Fire Team
- UK Driver's License
- Padi Rescue Diver

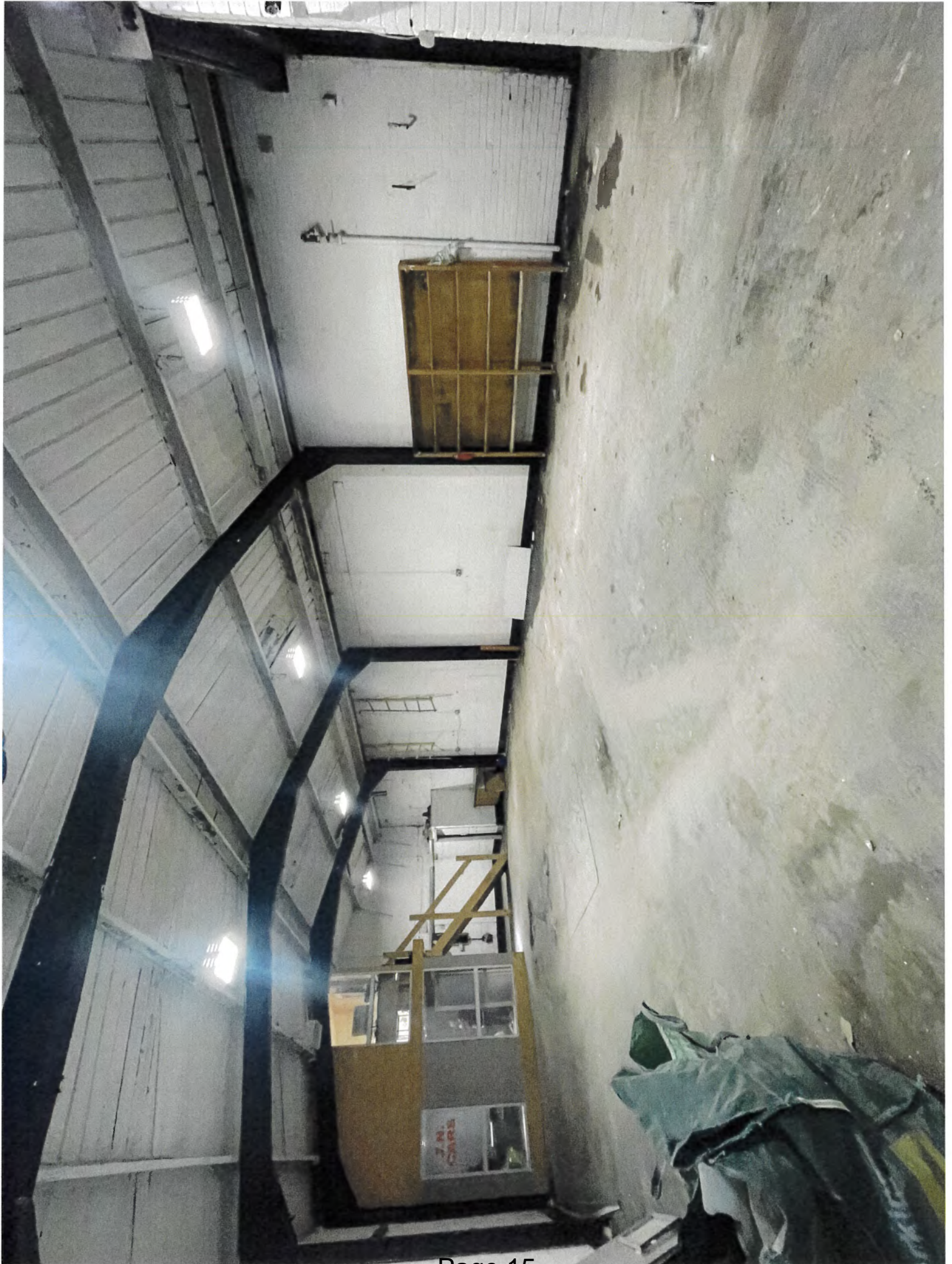
Key Skills

Brewing and Brewery Management • Cooking + Service • Sales + Marketing • In-depth Beverage + Wine Knowledge • Budget + Target Setting • Customer Service • Luxury + Remote Hospitality • Event Management • Hotel Management • Recruitment & Training • Scheduling • Time Management • Medic + Fire Trained • Procurement

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1. The premises shall operate as a brewery and tap room.
2. The Premises Licence holder shall ensure there will be no change to the operating style of the premises without written notice to the Licensing Authority, which shall include details of the proposed changes to the operation style. The Licensing Authority shall advise within 21 days whether a formal application for a full or minor variation or a new licence is required and the premises' licence holder shall comply with that direction.
3. The Premises Licence holder shall ensure the number of tables and chairs shown on the deposited plan shall not be reduced.
4. The Premises Licence holder shall ensure a CCTV system shall be installed and maintained in proper working order at the premises. Such system shall:-
 - 4.1. Be operated by properly trained staff.
 - 4.2. Be in operation at all times the premises are open to the public.
 - 4.3. Ensure coverage of all public entrances and exits to the premises.
 - 4.4. Ensure coverage of all areas to which the public have access except toilet facilities.
 - 4.5. Provide continuous recording facilities for each camera to a good standard of clarity, such recordings to be retained for 28 days, and to be supplied to the Licensing Authority or Police Officer on request.
 - 4.6. Footage shall be capable of being easily downloaded to a portable format.
5. The Premises Licence holder shall ensure a refusals and incident register shall be kept at the premises and shall be maintained at all times. Entries in the register shall be monitored by the Designated Premises Supervisor on a regular basis. The aforementioned record shall be made available for inspection by the Police or an authorised employee of the Licensing Authority on request.
6. The Premises Licence holder shall ensure all staff shall be trained in respect of their responsibilities under the Licensing Act 2003 and such training shall be recorded and such records shall be retained and made available for inspection by the Police or an authorised employee of the Licensing Authority upon request.
7. The Premises Licence holder shall adopt a written safeguarding policy.
8. All relevant members of staff shall be trained in their responsibilities in respect of the safeguarding policy and such training shall be noted as part of their training record.
9. The Premises Licence holder shall ensure when door staff are deployed at the premises a record shall be kept of each individual door person working at the premises. This record shall be kept at the premises for a minimum of three months and shall include a copy of the individual's SIA and photographic ID. This record shall be made immediately available for inspection by a Police Officer or authorised Officer of the Licensing Authority

10. The premises will operate an age verification scheme, such as Challenge 25, and shall display signage advising customers of the operation of such a scheme at the entrance to the premises and within the premises.
11. No noise from within the premises shall be audible beyond the boundary of the premises so as to cause a nuisance.
12. The external area shall to closed to customers at 2200.
13. No person under the age of 18 shall be permitted to remain on the premises after 2100.
14. A notice shall be prominently displayed at the premises asking customers to leave quietly.



5 Northumberland St



North Shields, England

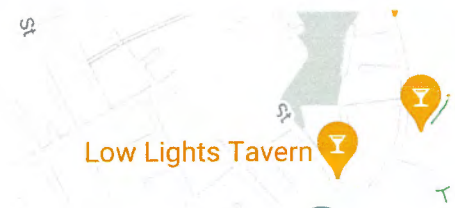
Google Street View

Apr 2018

See more dates

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Image capture: Apr 2018 © 2023 Google



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19 Years Experience

Design Customization

1100+ Global Users

Quality Verified

One-stop Service

Design·Produce·Install

Competitive Price

Scale Production

ISO

QMS: ISO9001:2015
EMS: ISO14001:2015
QHSAS: 18001:2007

CE

Low Voltage: 2014/35/EU
PED: 2014/68/EU
Model B/D/H Available

ASME

Design and Produce by
ASME Standard Available

UL|CSA

Electrical Parts with
UL/CSA Available



Part I: Quotation Sheet

Project: 1000L/Brew Beer Brewing System Serial No.: TTHL2023073101
Offer Valid: 60 days Date: 2023-7-31

Seller: Shandong Tiantai Beer Equipment Co., Ltd Buyer: Scott Taylor
Address: No.2668 Jichang Road, Jinan City, China Address: UK
Tel: 86 531 88161066 Tel:
Website <http://www.craftbreweryequipment.com> Website:

● Accurate Information
Based on our honest values

● Fully configured
Complete project delivery

● Reliable quality
8 years continuous lean improvement, strict QC

● Convenient service
Engineers available 150+ days per year in major markets

● Reasonable price
We care about cost performance than cost only

● Transaction Security
Verified by 1100+ users in 76 countries

Goods	Equipment Components	Q'ty	Unit Price	Amount	Discount Amount
Part 1: 1000L Two Vessel/HLT Brewhouse [MLT+KWT+20HL HLT]					
	1.1 10HL Mash/Lauter Tun	1set			
	1.2 10HL Kettle/Whirlpool Tun	1set			
	1.3 20HL Hot Water Tank	1set			
	2.4 Non-slip Work Plateform	1set			
	1.5 Sanitary Centrifugal Pump [LYSF]	2sets			
	1.6 Sanitary Piping	1set			
	1.7 Valves and Fittings	1set			
	1.8 Manual Water Mixing Station	1set	US\$21,950	US\$21,950	US\$20,410
	1.9 Manual Wort Cooling Station	1set			
	1.10 Pipeline Instrument Sensor	0unit			
	1.11 25L Glass Wort Grant	1set			
	1.12 10M2 Heat Exchanger [304SS NANHUA1]	1set			
	1.13 Pipe Filter	1set			
	1.14 Wort Aeration Station	1set			
	1.15 20L Yeast Feeder	1set			
Part 2: Fermentation Unit					
	2.1 1000L Fermentation Tank/Unitank include carbonation stone	5sets	US\$3,950	US\$19,750	US\$18,750
Part 3: Glycol Cooling Unit					
	3.1 2000L Glycol Water Tank	1set	US\$5,450	US\$5,450	US\$5,120
	3.2 5HP Glycol Water Chiller	2sets	US\$3,400	US\$6,800	US\$6,600

3.3 Glycol Water Pipeline	1unit	US\$1,850	US\$1,850	US\$1,800
Part 4: Electric Control Unit				
4.1 Brewery Instrumental Control Cabinet	1set	US\$5,230	US\$5,230	US\$5,070
Part 5: 100L Portable CIP Cart [Two Tanks]				
5.1 100L Single Wall Caustic Tank	1set			
5.2 100L Single Wall Acid Tank	1set			
5.3 Sanitary Centrifugal Pump	1set			
5.4 Sanitary Piping	1set	US\$2,500	US\$2,500	US\$2,250
5.5 Valves and Fittings	1set			
5.6 Portable Trolley	1set			
5.7 CIP Controlling Cabinet	1set			
Part 6: Spare Parts & Tools				
6.1 Spare Parts for brewhouse	1set	Free	Free	Free
6.2 Spare Parts for fermentation	1set	Free	Free	Free
6.3 Spare Parts for control	1set	Free	Free	Free
6.4 Spare Parts for CIP	1set	Free	Free	Free
6.5 Standard Installation Tools	1set	Free	Free	Free
Part 7: Keg Filling Unit				
7.1 Semi-auto Keg Filler and washer	1set	US\$8,800	US\$8,800	US\$8,650
Total Price, EXW China				
			US\$72,330	US\$68,650
Packing, Inland Freight, Port Charge			US\$1,200	
Total Price, FOB Qingdao Port, 1x40'HQ			US\$73,530	US\$69,850
Sea Freight, xx40'HQ, Qingdao Port to _____		Pending		
Total Price, CFR _____		Pending		

Budget limited? Some items can be changed into economic model to save money as below:

1. Hot Liquor Tank can be changed from 20HL to 10HL to save USD1300;
2. Heat Exchanger can be changed to economic model to save USD1300;
3. Glycol chiller can be changed to economic model to save USD2220 for two sets;
4. CIP can be changed into economic model to save USD400;
5. Other economic configuration is available to meet your budget by further communication.

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Part II: Equipments Specification

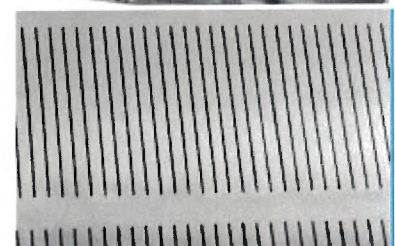
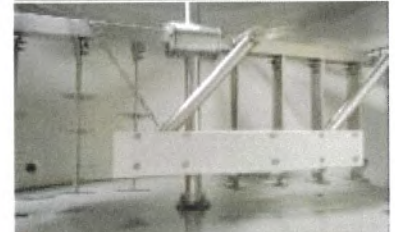
Capacity: 1000L/Brew

Electric Supply: 3 Phase 380V 50Hz or customized

Part 1: 1000L Two Vessel/HLT Brewhouse [MLT+KWT+20HL HLT]

1.1 1000L Mash/Lauter Tun x1set

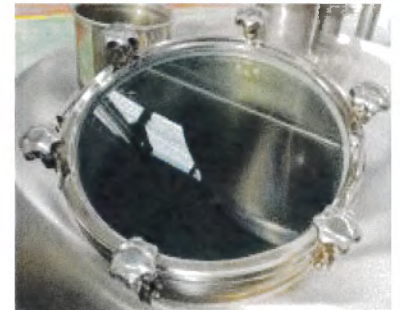
- ◆ Function: Grain mashing, Lautering and sparging
- ◆ Tank Capacity: 1000L (+25% Headspace minimum)
- ◆ Dimension: $\Phi 1460 \times 2500$ mm (Width on base of 14plate)
- ◆ Interior Shell: SUS304 full welded; TH=3mm
- ◆ Exterior Shell: SUS304 full welded; TH=2mm
- ◆ 100% TIG welding with pure argon gas shield
- ◆ Interior Finish: Completely acid washing and passivation
- ◆ Inside polishing to 0.2~0.4 μm without dead corner
- ◆ Insulation: TH=80mm with environmental protection rock wool
- ◆ Heating: No
- ◆ Steam Jacket: No
- ◆ Tank leakage test by full water for 72 hours
- ◆ Tank Working Pressure: Atmosphere
- ◆ Dished top full polished
- ◆ Conical bottom
- ◆ Top mounted glass manhole (Logo printing available)
- ◆ Top mounted 360° rotary CIP spraying ball and port, 2pcs
- ◆ Sparging spray ring on top Easyclean and detachable
- ◆ Top mounted rotation motor with VFD speed adjust
- ◆ High torque, low power consumption gear box
- ◆ Grain bed rake with positive inversion control
- ◆ Manually lifted spent grain dozer for spent grain out
- ◆ Side mounted enlarged spent grain manhole with glass with grain chute
- ◆ SUS304 wedge shape milling cut False Bottom/Filter plate with 0.7mm gap on top and 1.5mm bottom
- ◆ False bottom easy taken out from spent grain door
- ◆ Easy clean support at bottom for False bottom/Filter plate
- ◆ Sanitary welded thermowell for high accuracy temperature sensor
- ◆ CIP inlet on top
- ◆ Sparging water inlet on top
- ◆ Wort circulation inlet on top with wort check sight glass



- ◆ Wort outlet in center of the bottom
- ◆ 4pcs completely SUS304 legs with braces
- ◆ 4 sets heavy duty foot pad with up-down and slop adjustable
- ≤ Grist hydrator with elbow for special request

1.2 1000L Kettle/Whirlpool Tun x1set

- ◆ Function: Wort boiling, hopping and whirlpool
- ◆ Tank Capacity:1000L (+30% Headspace minimum)
- ◆ Dimension: Φ1460x2500mm
- ◆ Interior Shell: SUS304 full welded; TH=3mm
- ◆ Exterior Shell:SUS304 full welded; TH=2mm
- ◆ 100% TIG welding with pure argon gas shield
- ◆ Interior Finish: Completely acid washing and passivation
- ◆ Inside polishing to 0.2~0.4 μm without dead corner
- ◆ Insulation: TH=80mm with environmental protection rock wool
- ◆ **Heating: Electric**
- ◆ Steam Jacket:No
- ◆ Tank leakage test by full water for 72 hours
- ◆ Tank Working Pressure: Atmosphere
- ◆ Dished top full polished
- ◆ Conical bottom
- ◆ Top mounted glass manhole (Logo printing available)
- ◆ Top mounted 360° rotary CIP spraying ball and port, 1pcs
- ◆ Sanitary liquid level indicator with valves
- ◆ Steam condenser with spray nozzle and valves
- ◆ Sanitary welded thermowell for high accuracy temperature sensor
- ◆ Wort inlet on top with elbow to side wall
- ◆ CIP inlet on top
- ◆ Tangential whirlpool inlet with reducing port
- ◆ Wort outlet on slope of the bottom
- ◆ Discharging port at center of the bottom
- ◆ Trub dam at bottom full welded
- ◆ 4pcs completely SUS304 legs with braces
- ◆ 4 sets heavy duty foot pad with up-down and slop adjustable



2.3 2000L Hot Liquor Tank x1set

- ◆ Function: Hot water supply for mashing, sparging, cleaning
- ◆ Tank Capacity:2000L (+15% Headspace minimum)
- ◆ Dimension: Φ1560x2400mm (customized)
- ◆ Interior Shell: SUS304 full welded; TH=3mm
- ◆ Exterior Shell:SUS304 full welded; TH=2mm
- ◆ 100% TIG welding with pure argon gas shield



- ◆ Interior Finish: Completely acid washing and passivation
- ◆ Inside polishing to 0.2~0.4 μm without dead corner
- ◆ Insulation: TH=80mm with environmental protection rock wool
- ◆ **Heating: Electric**
- ◆ Steam Jacket: No
- ◆ Tank leakage test by full water for 72 hours
- ◆ Tank Working Pressure: Atmosphere
- ◆ Conical top full polished
- ◆ Conical bottom
- ◆ Top mounted stainless steel manhole (Logo printing available)
- ◆ Top mounted 360° rotary CIP spraying ball and port, 1pcs
- ◆ Sanitary liquid level indicator with valves
- ◆ Sanitary welded thermowell for high accuracy temperature sensor
- ◆ Floating ball level sensor for stopping heating with alarm
- ◆ Breath port on top
- ◆ CIP inlet on top
- ◆ Recovery water inlet on top
- ◆ Water injection inlet with end cap
- ◆ Overflow port with extend pipe to floor
- ◆ Water outlet on side wall avoiding vortex and sediment
- ◆ Drainage port at center of bottom with anti-vortex dam
- ◆ Discharge arm with butterfly valve
- ◆ 4pcs completely SUS304 legs with braces
- ◆ 4 sets heavy duty foot pad with up-down and slop adjustable



2.4 Work Platform x1set

- ◆ Completely 304 stainless steel setup
- ◆ Non slip metal floor TH=3.0mm
- ◆ Integrated stairs or ladder
- ◆ Solid and ground hand rail
- ◆ Mounting points for controlling panel
- ◆ Full welding to a smooth sanitary finish without deadcorner
- ◆ Design by safty standard



2.5 Sanitary Centrifugal Pump x1set

- ◆ 1pcs Wort Pump: 5M3/Hr, Sanitary SUS304, delivery 24m
- ◆ 1pcs Hot Water Pump: 5M3/Hr, Sanitary SUS304, delivery 24m
- ◆ Pump Brand: **LYSF (Alfa Laval holding company)**
- ◆ Motor brand: **ABB** with CE or WEG with UL/CSA/CE
- ◆ All motor with low noise, low vibration
- ◆ Motor protection class: IP55
- ◆ Motor Thermal Insulation Class: F
- ◆ Motor Energy Efficiency Level: IE2/EFF1
- ◆ All pump have been strictly tested
- ◆ Shaft seal: Alloyed hard-wearing, **Roplan SWEDEN** (Graphite, Carborundum as economical choice)
- ◆ Auxiliary seal: EPDM with **FDA** certificate
- ◆ Pump liquid connection polishing <0.6um
- ◆ Working Temperature: -10 °C to +140 °C



2.6 Sanitary Piping x1set

- ◆ Complete 304SS with material certificate
- ◆ All pipe inside polished to sanitary grade
- ◆ All pipe machining comply to ISO, DIN, SMS or 3A standard
- ◆ All pipe welding by 100% TIG automatic welding machine without welding slag
- ◆ All welding joint is able to check and touch without dead corner
- ◆ Inside polishing to 0.4~0.8 µm without dead corner



2.7 Valves and Fittings x1set

- ◆ 304SS butterfly valve
- ◆ Hygiene grade EPDM gasket [Silicon as economic optional]
- ◆ Adjustable multi position handle [Ball handle as economic optional]
- ◆ High acid proof, alkalia proof and high temperature performance
- ◆ Less permanent compressive deform
- ◆ Precision forging valve core [better than casting]
- ◆ Tri clamp connection, DIN union, welding, flange available
- ◆ Comply to international standard ISO, DIN 11850, SMS etc
- ◆ Inline sight glass for checking wort clarity and color



2.8 Manual Water Mixing Station x1set

- ◆ Function: Hot water and cold/city water blending and control
 - ◆ Temperature and flow easy controled manually
 - ◆ 1pcs Manual adjustable diaphragm valve in cold line
 - ◆ 1pcs Manual adjustable diaphragm valve in hot line
 - ◆ Bimetallic thermometer **WIKA Germany** for temperature display
- ≤ Electromagnetic flow meter for option (Turbine flow meter is available for pure water)
- ≤ Automatic PLC controled water blending station for optional



2.9 Manual Wort Cooling Station

- ◆ 1pcs Manual ball valve for cooling line
 - ◆ Bimetallic thermometer **WIKA Germany** for temperature display
 - ◆ Complete piping and fittings
- ≤ Automatic PLC controlled wort cooling station for optional

2.10 Pipeline Instrument Sensor x0set

- ◆ 0pcs electromagnetic flow meter for wort from LT to BK, economic brand (IFM, E+H for optional)
- ◆ 0pcs electromagnetic flow meter for wort from HE to FV, economic brand (IFM, E+H for optional)



2.11 25L Glass Wort Grant x1set

- ◆ Function: Buffer tank avoiding negative pressure in lauter tun
 - ◆ Volume: 25L
 - ◆ 304SS flange for top and bottom with support braces
 - ◆ Food grade glass side wall
 - ◆ CIP ball for cleaning
 - ◆ Wort inlet at bottom
 - ◆ Wort outlet at bottom
 - ◆ Vent port to lauter tun
- ≤ IFM high and low Level sensor for optional



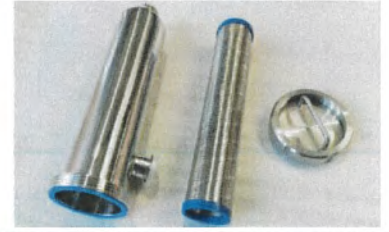
2.12 10M2 Heat Exchanger x1set

- ◆ Function: Wort cooling
- ◆ Two stages for city water and glycol water (Single stage for optional)
- ◆ Effective Cooling Area: 10M2
- ◆ Completely 304 Stainless steel Corrugated plates, TH=0.4mm
- ◆ All plates are numbered for easy assembling
- ◆ Heavy backplates with full sanitary stainless steel cover
- ◆ Full detachable for regular cleaning
- ◆ Wort pass without dead corner avoiding cleaning liquid remain
- ◆ Hygiene grade EPDM gasket
- ◆ Wort inlet Tee with valve for independent and backward CIP cleaning
- ◆ Design Pressure: 1.0Mpa
- ◆ Design Temperature: 130°C
- ◆ Glycol water inlet and outlet
- ◆ City water inlet and outlet
- ◆ Wort inlet and outlet
- ◆ Size: 800x470x1250mm



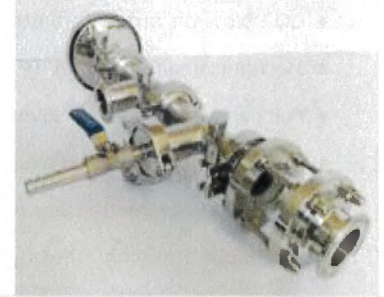
2.13 Pipe Filter x1set

- ◆ Function: Protect heat exchanger from trub in wort
- ◆ Completely 304 Stainless steel
- ◆ Inside filter cartridge with 3mm holes
- ◆ 0.5mm strainer mesh [Other size is available]
- ◆ Union cap with handle



2.14 Wort Aeration Station x1set

- ◆ Function: Inline O2 blending with wort
- ◆ Full stainless steel pipe
- ◆ Aeration port with ball valve
- ◆ Aeration stone for equally air dispensing
- ◆ Sight glass with metal cover for wort observation
- ◆ Triclamps and fittings
- ⊖ Excluding air supply line with filter



2.15 20L Yeast Feeder x1set

- ◆ Function: Inline yeast pitching for fermentable wort
- ◆ Yeast Hold Volume: 20L
- ◆ Sanitary 304SS full welded
- ◆ Completely draining bottom
- ◆ Tri clamp aeration port with ball valve
- ◆ Discharge port with butterfly valve
- ◆ Size: 500*500*550mm



Part 2: Fermentation Unit

2.1 1000L Fermentation Tank/Unitank x5sets

- ◆ Function: Wort Fermentation or maturation
- ◆ Tank Capacity: 1000L (+25% Headspace minimum)
- ◆ Dimension: $\Phi 1210 \times 2710$ mm (Customizable)
- ◆ Interior Shell: SUS304 full welded; TH=3mm
- ◆ Exterior Shell: SUS304 full welded; TH=2mm
- ◆ 100% TIG welding with pure argon gas shield
- ◆ Interior Finish: Sanitary 2B finish, Pickled and Passivated; (8K Mirror finish optional)
- ◆ Exterior Finish: Oil brushed finish (2B, 8K Mirror finish optional)
- ◆ Interior full polished to $0.2 \sim 0.4 \mu\text{m}$ without dead corner
- ◆ Insulation: TH=80mm with low thermal conductivity PU
- ◆ Cooling: 35% Glycol liquid -5°C
- ◆ Cooling Jacket: Dimple plate on bottom and side wall, welded without over burning
- ◆ Jacket test by water and gas, 5bar/75psi for 1hour, 3.5bar/52psi for 48 hours
- ◆ Jacket Working Pressure: $< 2\text{bar}/30\text{psi}$



- ◆ Tank leakage test by water and gas, 4bar/60psi for 1hour, 2.5bar/37.5psi for 48 hours
- ◆ Tank Working Pressure: \leq 2bar/30psi
- ◆ Dished top full polished
- ◆ Conical bottom with 60° cone (customizable)
- ◆ Sanitary side mounted oval manhole with pressured door (Top mounted available)
- ◆ Top mounted double clamp 360° rotary CIP spraying ball and port, 1pcs
- ◆ CIP arm with four-way connection and butterfly valve
- ◆ CO2 blow-off arm with butterfly valve (Removable)
- ◆ Mechanical safe valve PVRV 2bar/30psi on top (1bar/15psi available)
- ◆ Full sanitary sampling valve with EPDM seal
- ◆ Hydraulic shock pressure gauge on CIP arm (Diaphragm type for optional)
- ◆ Horizontal mounted rotating racking arm and port in cone with butterfly valve
- ◆ Discharge arm with butterfly valve, Removable and easy to clean
- ◆ Sanitary welded thermowell for high accuracy temperature sensor 1pcs
- ◆ Dry hopping port 4" with solid end cap (Hops pitching tank for optional)
- ◆ Glycol water in/out port on side wall, Thick wall pipe thread (Top or bottom design available)
- ◆ Glycol water in/out port on cone, Thick wall pipe thread (Top or bottom design available)
- ◆ 4pcs completely SUS304 legs with braces
- ◆ 4 sets heavy duty foot pad with up-down and slop adjustable
- ◆ Complete valves, fittings and all parts, Tri clamp/DIN Union available
- ≤ Pressure adjustable bunging valve 0.2-2.2bar for special request
- ◆ **Sanitary level tube and valves**
- ◆ **Carbonation port with stone**



Part 3: Glycol Cooling Unit

3.1 2000L Glycol Water Tank x1set

- ◆ Function: Glycol water supply for FV, BBT, CLT or wort cooling
- ◆ Tank Capacity: 2000L (+15% Headspace minimum)
- ◆ Dimension: Φ 1360x2515mm (customized)
- ◆ Interior Shell: SUS304 full welded; TH=3mm
- ◆ Exterior Shell: SUS304 full welded; TH=2mm
- ◆ 100% TIG welding with pure argon gas shield
- ◆ Interior Finish: Completely acid washing and passivation
- ◆ Inside polishing to 0.2~0.4 μ m without dead corner
- ◆ Insulation: TH=80mm with low thermal conductivity PU
- ◆ Cooling: Circulated 35% Glycol liquid -5°C from chiller
- ◆ Cooling Jacket: No
- ◆ Tank leakage test by full water for 72 hours
- ◆ Tank Working Pressure: Atmosphere



- ◆ Conical top full polished
- ◆ Conical bottom
- ◆ Top mounted stainless steel manhole
- ◆ Sanitary welded thermowell for high accuracy temperature sensor
- ◆ Breath port on top
- ◆ Water injection inlet with end cap
- ◆ Glycol Water inlet/outlet for chillers on side wall avoiding vortex and sediment
- ◆ Glycol Water inlet/outlet for cooling on side wall avoiding vortex and sediment
- ◆ Drainage port at center of bottom
- ◆ Water outlet on side wall avoiding vortex and sediment
- ◆ Drainage port at center of bottom with anti-vortex dam
- ◆ Discharge arm with butterfly valve
- ◆ 4pcs completely SUS304 legs with braces
- ◆ 4 sets heavy duty foot pad with up-down and slop adjustable
- ≤ Empty level switch included, Economic Brand (IFM or NEGEL for optional)

3.2 5P Glycol Water Chiller x2sets

- ◆ Function: Glycol water chilling
- ◆ Type: Air cooled glycol water chiller
- ◆ Model: ICA-5M
- ◆ Ambient Temp 35°C; Water outlet Temp -5°C
- ◆ Cooling Capacity: 15000W/12900Kcal/h
- ◆ Installed Power: 4.8kw, 3-Phase/380V/50Hz (Customized Voltage for special request)
- ◆ Rated Current: 10.8A
- ◆ Refrigerant: Freon R407C environmental friendly (Other Freon for special request)
- ◆ Programmed 5" LCD control panel with water proof cover
- ◆ Automatic temperature controller
- ◆ Scroll Compressor **[Key Part]** by **Copeland**, Emmerson, Danfoss, Sanyo etc
- ◆ **[Key part]** expansion valve, **DANFOS**
- ◆ V-shape top mounted condensor **[Key part]** with corrosion resistant inner fin copper tube
- ◆ Evaporator **[Key part]**: 304SS shell and corrosion resistant inner copper tube low risk of leakage
- ◆ Corrosion resistant pump for glycol water recycle
- ◆ Efficient and low noise fans top amounted
- ◆ High and low pressure gauge for fryon monitoring
- ◆ High pressure and low pressure alarm
- ◆ Over temp alarm
- ◆ Over load alarm
- ◆ Intelligent anti-freezing protection
- ◆ Water flow alarm
- ◆ Pressure alarm
- ◆ Timer setup for start/stop



- ◆ Complete pipes and fitting assembled well
- ◆ Noise Level: 61dB(A)
- ◆ Corrosion resistant plastic painting cover allow outdoor placement
- ◆ All copper welding by **Harris USA** welding rod
- ◆ All chiller has been tested by pressured N2 gas avoid any leakage risk
- ◆ The whole machine is Shock absorption design avoiding risk of quake crack during running
- ◆ Unit Weight: 200kg; Running Weight: 220kg
- ◆ Size: 1220x720x1325mm
- ≤ Inner glycol tank for special request
- ≤ Mounting bracket for special request



3.3 Glycol Water Transfer x1set

- ◆ Function: Glycol water circulation
- ◆ 1pcs Glycol Water Pump 0.75kw 4M3/HR H=31m
- ◆ 304SS Solenoid valve DC24V for each tank (Angle Seat Valve for special request)
- ◆ PPR pipes and fittings between GWT and GW pump
- ◆ PPR pipes and fittings from GW Pump to tank inlet components
- ◆ PPR pipes and fittings from tank outlet components to GWT
- ◆ PPR pipes and fittings between chiller and GWT
- ◆ PEX pipes and fittings for tank inlet components including solenoid valves
- ◆ PEX pipes and fittings for tank outlet components
- ◆ Rubber foam Insulation for supply and return loops
- ◆ Site installation instruction service included
- ◆ All pipe and fittings calculated by layout with 10% allowance
- ◆ 6 Temperature controlling points as standard
- ≤ More Temperature controlling points for special request
- ≤ Stainless steel pipeline for special request
- ≤ UPVC pipeline for special request
- ⊖ Mounting bracket or support exclusive
- ⊖ Part of the installation tools site preparation by buyer



Part 4: Electric Control Unit

5.1 Brewery Control Cabinet [PP Floor] x1set

- ◆ Function: Brewhouse, FVs, BBTs controlling
- ◆ Cabinet Material: Plastic painting
- ◆ Control Panel: Instrumental panel
- ◆ Assembling Style: Wall hanging or platform mounted
- ◆ Electrical Parts: LS,Schneider, ABB,MW, Omron etc with CE/UL
- ◆ VFD brand DELTA with CE/UL or DANFOSS/ABB with CE
- ◆ Temp-Controller: Autonics with CE/UL

Brewhouse Control

- ◆ Mash/Wort Pump on/off control
- ◆ Pump speed adjusted by VFD
- ◆ Rake/Agitator motor on/off control
- ◆ Rake/Agitator rotation speed adjusted by VFD
- ◆ Tanks heating control Auto/Manu switchable (Steam valve or electric or burner)
- ◆ Light on/off control for tank light if have
- ◆ Level control for hot water tank with alarm if have
- ◆ Level control for wort grant if have
- ◆ Flow meter remote display LCD if have
- ◆ Malt scale sensor control and LCD display if have

Fermentation Control

- ◆ Glycol Water Pump on/off control Auto/Manu switchable
- ◆ Chiller on/off control Auto/Manu switchable
- ◆ Fermentation tanks cooling control Auto/Manu switchable
- ◆ Bright beer tanks cooling control Auto/Manu switchable
- ◆ Glycol water tank cooling control Auto/Manua switchable
- PLC control with touch screen for special request



Part 5: 100L Portable CIP Cart [Two Tanks]

5.1 100L Single Wall Caustic Tank x1set

- ◆ Function:Caustic liquid heating and mixing
- ◆ Tank Capacity: 100L
- ◆ Dimension: $\Phi 500 \times 1150$ mm
- ◆ Shell: SUS304 full welded; TH=2mm
- ◆ Exterior Finish: Oil brushed finish (2B, 8K Mirror finish optional)
- ◆ Interior Finish: Sanitary 2B finish, Pickled and Passivated; (8K Mirror finish optional)
- ◆ Interior full polished to 0.2~0.4 μm without dead corner
- ◆ 100% TIG welding with pure argon gas shield
- ◆ Single wall without insulation
- ◆ Stringent tank leakage test by water for 48 hours
- ◆ Tank Working Pressure: Atmosphere
- ◆ Conical top full polished
- ◆ Dished bottom
- ◆ Top mounted stainless steel manhole
- ◆ Heating: Electric with 6Kw
- ◆ Floating ball level sensor for stopping heating with alarm
- ◆ Sanitary welded thermowell for high accuracy temperature sensor
- ◆ Tank inlet on top
- ◆ Tank outlet at bottom
- ◆ 3pcs completely SUS304 legs with braces



- ◆ 3 sets heavy duty foot pad with up-down and slop adjustable

5.2 100L Single Wall Acid Tank x1set

- ◆ Function: Acid liquid mixing
- ◆ Tank Capacity: 100L
- ◆ Dimension: $\Phi 500 \times 1150 \text{mm}$
- ◆ Shell: SUS304 full welded; TH=2mm
- ◆ Exterior Finish: Oil brushed finish (2B, 8K Mirror finish optional)
- ◆ Interior Finish: Sanitary 2B finish, Pickled and Passivated; (8K Mirror finish optional)
- ◆ Interior full polished to $0.2 \sim 0.4 \mu\text{m}$ without dead corner
- ◆ 100% TIG welding with pure argon gas shield
- ◆ Single wall without insulation
- ◆ Stringent tank leakage test by water for 48 hours
- ◆ Tank Working Pressure: Atmosphere
- ◆ Conical top full polished
- ◆ Dished bottom
- ◆ Top mounted stainless steel manhole
- ◆ Heating: No
- ◆ Tank inlet on top
- ◆ Tank outlet at bottom
- ◆ 3pcs completely SUS304 legs with braces
- ◆ 3 sets heavy duty foot pad with up-down and slop adjustable



5.3 Sanitary Centrifugal Pump x1set

- ◆ Function: CIP pump
 - ◆ 1pcs Pump: 3M³/Hr, Sanitary SUS304, delivery 18m
 - ◆ Pump Brand: **LYSF (Alfa Laval holding company)**
 - ◆ Motor brand: **ABB** with CE or **WEG** with UL/CSA/CE
 - ◆ All motor with low noise, low vibration
 - ◆ Motor protection class: IP55
 - ◆ Motor Thermal Insulation Class: F
 - ◆ Motor Energy Efficiency Level: IE2/EFF1
 - ◆ All pump have been strictly tested
 - ◆ Shaft seal: Alloyed hard-wearing, **Roplan SWEDEN** (Graphite, Carborundum as economical choice)
 - ◆ Pump seal spare parts in standard list for easy maintenance
 - ◆ Auxiliary seal: EPDM with **FDA** certificate
 - ◆ Pump liquid connection polishing $< 0.6 \mu\text{m}$
 - ◆ Working Temperature: $-10 \text{ }^\circ\text{C}$ to $+140 \text{ }^\circ\text{C}$
- ≤ VFD control for optional



5.4 Sanitary Piping x1set

- ◆ Complete 304SS with material certificate
- ◆ All pipe inside polished to sanitary grade
- ◆ All pipe machining comply to ISO, DIN, SMS or 3A standard

- ◆ All pipe welding by 100% TIG automatic welding machine without welding slag
- ◆ All welding joint is able to check and touch without dead corner
- ◆ Inside polishing to 0.4~0.8 μm without dead corner

5.5 Valves and Fittings x1set

- ◆ 304SS butterfly valve
- ◆ Hygiene grade EPDM gasket [Silicon as economic optional]
- ◆ Adjustable multi position handle [Ball handle as economic optional]
- ◆ High acid proof, alkalia proof and high temperature performance
- ◆ Less permanent compressive deform
- ◆ Precision forging valve core [better than casting]
- ◆ Tri clamp connection, DIN union, welding, flange available
- ◆ Comply to international standard ISO, DIN 11850, SMS etc
- ◆ Inline sight glass for checking wort clarity and color
- ≤ Brewery hose for special request

5.6 Portable Trolley x1set

- Full 304SS TIG weled
- 4pcs 4" wheels
- Tanks welded on the trolley



5.7 CIP Controlling Cabinet x1set

- ◆ Function: CIP controlling
- ◆ Cabinet Material: 304 Stainless Steel corrosion protection and dust proof in brewery
- ◆ Assembling Style: Wall mounted Type
- ◆ Electrical Parts: LS,Schneider, ABB,MW, Omron etc with CE/UL
- ◆ VFD brand DELTA with CE/UL or DANFOSS/ABB with CE if have
- ◆ Temp-Controller: **Autonics** brand with CE/UL
- ◆ Pump on/off control
- ◆ Caustic Tank heating control Auto/Manu switchable
- ◆ Level control for caustic tank with alarm if have
- ◆ VFD control for CIP pump for special request



Part 6: Spare Parts & Tools

6.1: Spare Parts for brewhouse x1set

- ◆ 12m Full sanitary brewery hose TC or DIN Union for wort transportation
- ◆ 1pcs pump seal for each 3sets pumps
- ◆ 1pcs 304SS spent grain rake L=1400mm
- ◆ 1pcs Brix spindle 0-10
- ◆ 1pcs Brix spindle 10-20
- ◆ 1pcs 304SS wort measuring cylinder, ø38*350mm
- ◆ 2pcs manual butterfly valves
- ◆ 1pcs pipe sight glass



- ◆ 5pcs Tri clamp or DIN Union for each vessel, specification by design
- ◆ 10pcs TC or DIN Union gasket for each vessel, specification by design
- ◆ 1pcs manhole gasket for each two vessels



6.2: Spare Parts for fermentation x1set

- ◆ 1pcs solenoid valve for each five tanks
- ◆ 1pcs manhole gasket for each three vessels
- ◆ 1pcs pressure gauge for each five tanks
- ◆ 2pcs pressure gauge gasket for each gauge
- ◆ 20pcs O seal for rotating raking arm, $\varnothing 45 \times 4 \text{mm}$
- ◆ 20pcs O seal for rotating raking arm, $\varnothing 48 \times 5 \text{mm}$
- ◆ 1pcs eccentric reducer $\varnothing 51 - \varnothing 38$



6.3: Spare Parts for control x1set

- ◆ 1pcs temperature sensor for each five tanks
- ◆ 1pcs junction box for each five tanks
- ◆ 1pcs relay



6.4: Spare Parts for CIP x1set

- ◆ 2m Full sanitary brewery hose TC or DIN Union for CIP
- ◆ 1pcs electric heating element for caustic tank



6.5: Standard Installation Tools x1set

- ◆ 1pcs bubble-tube level
- ◆ 1pcs box ruller
- ◆ 1pcs adjustable wrench
- ◆ 1pcs hook spanner
- ◆ 1pcs socket wrench
- ◆ 2pcs screw driver
- ◆ 1pcs pipe twist
- ◆ Other tools prepared by buyer



Part 7: Semi-auto Keg Filler and washer

7.1 Semi-auto Keg Filler and washer x1set

Function: Keg filling and rinsing

Model: HZQXG-II

Capacity: 30-40kegs/hr

Filler: Upright Filling, Automatic CO2 Pressure Preparation, Isobar Filling and Stop

Filler Work Process: Place the keg-Start-CO2 Pressurization-Filling-Stop-Finish

Filler Input Power: 30W

Washer Input Power: 0.75kwx2

Heating: Electric, Power: 15kw(steam for optional)



Inversion rinsing

Kegs style: 5-50 liters with D=Φ250-Φ500mm H=360-600mm

Siemens programmable Controller

Automatically Washing, Sterilizing, and CO2 pressure preparation

Two Tanks: Alkali Tank, hot water tank

Sterilizer/Alkali Water Recycled

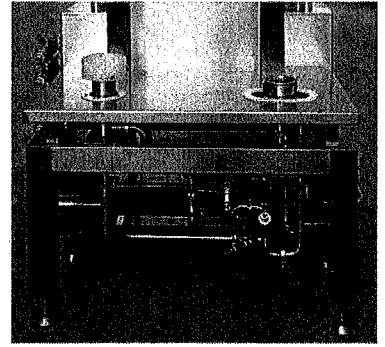
Washer:Pneumatic valve

WasherWorking Process: Start-Clean Water-Caustic Liquid-Hot Water-Hot Water-Steam Sterilization-CO2 Pressurization-Stop

Steam sterilization is user-selectable

Weight: 390kg

Dimensions: 1200x1600x2000mm



Part III: 1100+ Brewery Cases



Argentina-60HL



Canada-20HL



Australia-25HL



Korea-50HL



USA-10BBL



Vietnam-10HL



Uzbekistan-50HL



Finland-50HL



Estonia-10BBL



Argentina-10BBL



Netherlands-30HL



Australia-20HL



France-40HL



Azerbaijan-200HL



Azerbaijan-50HL



Australia-25HL



Canada-30BBL



Korea-10HL



America-15BBL



Australia-10HL



Australia-20HL



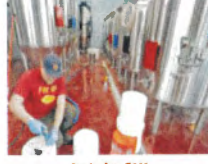
Uzbekistan-200HL



Russia-10HL



Latvia-6HL



Latvia-6HL



Honduras-15BBL



Australia-100HL



South Korea-10HL



Netherlands-15BBL



Argentina-30HL



USA-20BBL



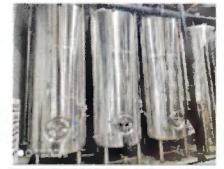
Australia-25HL



USA-20BBL



France-20HL



USA-40BBL



New Zealand-10BBL



USA-10BBL



USA-20HL



Australia-15HL



Mexico-12HL



Singapore-20HL



Russia-10HL



Japan-10BBL



Korea-10HL



Canada-12HL



Panama-10HL



Australia-12HL



New Zealand-20BBL



Netherlands-15HL



UK-25HL



France-20HL



Romania-10HL



USA-15BBL



France-20HL



Australia-20HL



Singapore-10HL



USA-10BBL



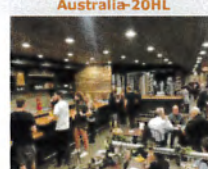
South Africa-10HL



UK-25HL



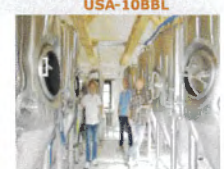
Canada-10BBL



Vietnam-15HL



Korea-12HL



Estonia-10HL



Australia-20HL



Australia-20HL



USA-5BBL



Australia-12HL



South Korea-10HL



Sweden-20HL



Panama-20HL



Korea-10HL



China-100HL



France-20HL



Saint Martin-16HL



USA-20HL



USA-10BBL



Belgium-50HL



Sweden-5HL



UK-20HL



Part IV: Terms and Conditions

1. Installation & Training

- 1.1 We will send engineer for installation instruction.
- 1.2 The buyer is responsible for finding a translator locally for easy understanding.
- 1.3 The buyer will be asked to provide room, board, round-trip transportation.
- 1.4 The buyer will be responsible for the fare of the visa.
- 1.5 The installation period is 25 calendar days including instruction of assembling brewing tanks and training the operator.
- 1.6 The buyer should pay USD120 per calendar day for each engineer for the installation period which should also include the time on the road. Because of the current quarantine policy caused by the epidemic, the daily fee of USD80 was paid for those who did not work normally during the quarantine period.
- 1.7 Extended installation days will be charged by USD180 per calendar day for each engineer. A possible delay of the installation period will be additionally invoiced.
- 1.8 Facilities provided by buyer are excluded from the above terms and conditions.
- 1.9 Assisting purchased facilities by seller including bottling system, steam boiler, water treatment, etc should be installed separately. If needed, cost calculate additionally.

2. Service

- 2.1 Free consultation service before, during, and after sales.
- 2.2 Project planning and design services.
- 2.3 Free debugging instruction of equipment until everything is functional.
- 2.4 Management of equipments' long distance shipping from seller's factory to named port or station by buyer.
- 2.5 Training of equipment maintenance and operating personally.
- 2.6 The remind of regular maintenance and maintenance register consultant.

3. Guarantee

- 3.1 Provide **5 years** complete warrantee for tanks body under normal use conditions. The use of extreme conditions such as super-standard acids, alkalis, pressure, mechanical damage, etc. is not covered by this warranty.
- 3.2 Provide 1 year complete warrantee for all accessories and auxiliary facilities.
- 3.3 Provide 3 month warrantee for wearing parts and sensitive components, such as pump seals, gasket, sensors etc.
- 3.4 The seller is responsible for the nature damage of the machinery in the warranty period except for man-made damage.
- 3.5 Standard spare parts and wearing parts are attached with the machinery for free.
- 3.6 In the event of non-human damage during the warranty period, our company still provides technical services. If parts replacement is required, only the lowest cost will be charged.

4. Payment Terms

- 3.1 40% of the whole amount pay as down payment by T/T before production. The balance 60% paid before shippment after inspection by T/T.
- 3.2 We accept a not less than 5% deposit to lock in the contract price, thus to reduce the price fluctuation risk caused by raw materials cost rising, currency changing etc. The price locking period does not exceed 180 days.
- 3.3 Both parties agreed that the transaction currency shall be US dollars, and the exchange rate risk shall be borne by both parties.
- 3.4 We accept transactions denominated in RMB to reduce the risk of exchange rate fluctuations.

5. Delivery Time

- 4.1 Within 80-100 days after confirmation of the initial payment and the technical documents.
- 4.2 Statutory holidays will be automatically postponed to meet after the holidays.

4.3 The delivery period will fluctuate depending on the production arrangement at the time. Please check with our sales consultant for the accurate delivery period.

6. Shipment

5.1 All the machines in the list should be loaded in 1x 40' containers.

5.2 We will load container and in charge of the transportation from factory to the shipment port.

5.3 We are able to arrange the sea transportation from delivery port to destination port if entrusted by the buyer.

5.4 Door to door transportation service if available if entrusted by the buyer.

5.5 Sea freight often fluctuates per week, so overpayment should be refunded to buyer or deficiency should be repaid to us before shipping according to actual freight.



Part V: Standard Accessory & Spare Parts List





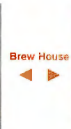








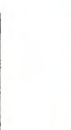








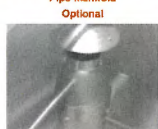























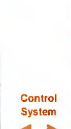



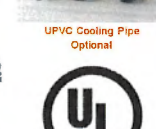


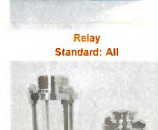









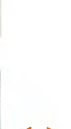
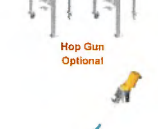






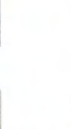











No.	Name	Specification	Q'ty
Grain Miller Accessories			
1	Drive Motor	1.5kw	1pcs
2	Belt		3pcs
3	Electromagnetic Starter		1pcs
Brewhouse Accessories			
4	Spray Ball	SUS304/Φ25	1pcs
5	Sparging Ring	SUS304	1pcs
6	Rake Motor&Reducer	0.75KW	1pcs (As designed)
7	Rake	Standard	1pcs (As designed)
8	Foot Pad	SUS304	4pcs
9	Manway with Gasket	SUS304&Silicon Rubber	1pcs
10	Agitator Motor&Reducer	0.75KW	As designed
11	Agitator	SUS304	As designed
12	Spray Ball	SUS304/Φ25	1pcs
13	Level Gauge	Φ15/glass	1pcs
14	Foot Pad	SUS304	4pcs
15	Manway with Gasket	SUS304&Silicon Rubber	1pcs
16	Steam Condensor	SUS304 With Nozzle	As designed
17	Level Gauge	Φ15/glass	1pcs
18	Foot Pad	SUS304	4pcs
19	Manway with Gasket	SUS304&Silicon Rubber	1pcs
20	Wort Pump	Centrifugal/0.75KW	1pcs
21	Hot Water Pump	Centrifugal/0.75KW	As designed
22	Piping Manifold	with butterfly valve	As designed
23	Hard Pipings	as design	1set
24	Aeration Device	with stone and	1pcs
25	Brewery Hose	Rubber/Φ32	6meter
26	Hose End	SUS304/Φ32	4pcs
27	Gas Tube	Sanitary Plastic/Φ10	10meter
28	Gas Tube End	SUS304/Φ10	2pcs
29	Grain Rabble	Stainless steel	1pcs
30	Saccharimeter	0-10	2pcs
31	Saccharimeter	10-20	2pcs
32	Measuring cylinder	Stainless steel 400mm	1pcs
33	Butterfly Valve	SUS304	As designed
34	Tri clamp	SUS304	As designed
35	Gaskets	Rubber	As designed
Fermentation Tank Accessories			
36	CIP Arm	SUS304/Φ32/butterfly	1pcs
37	CO2 Blowoff Arm	SUS304/Φ32/butterfly	1pcs
38	Pipe Support	SUS304	3pcs
39	Spray Ball	SUS304/Φ25	1pcs
40	Pressure Gauge	Shockproof/Mpa&PSI	1pcs
41	Discharge Arm	SUS304/with butterfly	1pcs
42	Rotating Racking Arm	SUS304/ with butterfly	1pcs
43	Pressure Relief Valve	SUS304/2bar	1pcs
44	Sanitary Sample Valve	SUS304	1pcs
45	Foot Pad	SUS304	4pcs
46	Butterfly Valve	SUS304	As designed
47	Tri clamp	SUS304	As designed
48	Gaskets	Rubber	As designed
Bright Beer Tank Accessories			
49	CIP Arm	SUS304/Φ32/butterfly	1pcs
50	Pipe Support	SUS304	3pcs
51	Spray Ball	SUS304/Φ25	1pcs
52	Pressure Gauge	Shockproof/Mpa&PSI	1pcs
53	Discharge Arm	SUS304/with butterfly	1pcs
54	Pressure Relief Valve	SUS304/2bar	1pcs
55	Sanitary Sample Valve	SUS304	1pcs
56	Carbonation Stone	with butterfly valve	1pcs
57	Level Tube	with SUS ball valve	1pcs
58	Foot Pad	SUS304	4pcs
59	Butterfly Valve	SUS304	As designed
60	Tri clamp	SUS304	As designed
61	Gaskets	Rubber	As designed

No.	Name	Specification	Q'ty
Glycol Cooling Unit Accessories			
62	Glycol Water Pump	Centrifugal/3M3/Hr	1pcs
63	Solenoid Valve	Φ25/DC24V /0-1MPa	Each FV&BBT
64	PPR Pipe	Φ32; th=4.2mm	As designed
65	PPR Pipe	Φ25; th=3.5mm	As designed
66	Double Union Ball Valve	PPR/Φ25	As designed
67	Double Union Ball Valve	PPR/Φ32	As designed
68	Female Union Ball Valve	Φ32 Pipe/11/4"thread	As designed
69	Female Union	Φ25Pipe*1"thread	As designed
70	Female Union	Φ32Pipe*11/4"thread	As designed
71	Male Union	Φ25 Pipe*1"thread	As designed
72	Male Union	Φ32 Pipe*11/4"thread	As designed
73	Male Adaptor	Φ25 Pipe*1"thread	As designed
74	Male Adaptor	Φ32 Pipe*1 1/4"thread	As designed
75	Male Adaptor	Φ32 Pipe*1 1/4"thread	As designed
76	Reducing Adaptor	11/4"*1"	As designed
77	90 PPR Elbow	1"	As designed
78	90 PPR Elbow	11/4"	As designed
79	Reducing Tee	11/4"*1"	As designed
80	Straight Tee	11/4"	As designed
81	Female TC Ferrule	11/4"thread*11/4" TC	As designed
82	Insulation Foam	11/4"	As designed
83	Insulation Foam	1"	As designed
84	Pipe Tie		As designed
85	Thread Seal Tape		As designed
86	PPR Meltor		1pcs
87	PPR Cutter		1pcs
CIP Unit Accessories			
88	Union Manhole	Φ89/Glass	2pcs
89	Heating Elements	4kw	1pcs
90	CIP Pump	3M3/Hr	1pcs
91	Hose	Rubber/Φ32	2meter
92	Hose End	SUS304/Φ32	2pcs
93	Butterfly Valve	SUS304	As designed
94	Tri clamp	SUS304	As designed
95	Gaskets	Rubber	As designed
Electric Cabinet Accessories			
96	Thermocouple	PT100	As designed
97	Junction Box		Each tank
98	Signal Cable for PT100 etc	0.3mm ²	Prepared locally
99	Cable for chiller etc	1.5m'	Prepared locally
100	Cable for motor/pump etc	6m'	Prepared locally
101	Insulating tape		2pcs
102	Cable Tie		1pcs
Tools			
103	Adjustable Wrench		1pcs
104	Knife	32	1pcs
105	Straight Screw Drive	3.2	1pcs
106	Cross Screw Drive	3.2	1pcs
107	Pipe Wrench		1pcs
Spare Parts			
108	Butterfly Valve	SUS304/Φ32	2pcs
109	Butterfly Valve	SUS304/Φ38 or Φ51	2pcs
110	Tri clamp	SUS304/Φ32-38	2pcs
111	Tri clamp	SUS304/Φ51	2pcs
112	Tri clamp Gasket	Rubber Φ32-Φ38	20pcs
113	Tri clamp Gasket	SUS304/Φ51	20pcs
114	Thermocouple	PT100	2pcs
115	Relay	DC24	2pcs
116	Solenoid Valve	Φ25/DC24V /0-1MPa	2pcs
117	Pump Seal	For centrifugal pump	1pcs
118	Sight Glass Tube		1pcs
119	Fermenter Manway seal	EPDM	1pcs
120	Pressure Gauge		1pcs

Note:

1. All parts listed above are as standard configuration reference. The accurate accessories and spare parts should be designed according to the final confirmed order.
2. More spare parts are available for your store shelf in further by extra charge.
3. The glycol cooling PPR pipes and fittings are designed by a standard integrated brewery. some parts may be needed locally according to the actual construction site.

Part V: Accessories & Spare Parts

 Glass Manhole Standard: ≥1000L	 Powerful Rake with Dozer Standard: ≥1000L	 Sparging Ring Standard: All	 Multihole Agitator with VFD Standard: Mesh Tun		 Enlarged Grain Manhole Standard: ≥1000L	 Heat-Resistant LED Light Optional	 Pneumatic Valve Optional	 Brewhouse Sink Optional
 Wort Collect Ring & Anti Rinser Standard: As design	 Milled False Bottom Standard: All	 Side/Bottom Grain Out Door Standard: All	 Skidproof Working Platform Standard: All	 Pipe Manifold Optional	 SS/Glass Grist Hydrator Optional	 Auto/Manual Blending Valve Optional	 Hopback Optional	
 Vertical Filler Standard: All	 Wort Aeration Device Standard: Brewhouse	 Durable Pump Seal Standard: All	 Level Indicator Standard: As design	 Calandria As design	 Dry Hopping Doser Optional	 Flow Meter Optional	 German IFM Flow Meter Optional	
 Detachable Carbonation Stone Standard: BBT; Optional: FV	 Rotating Racking Arm Standard: FV	 Pressure/Vacuum Safety Valve Standard: FV, BBT	 Sample Valve Standard: FV, BBT		 Bunging Valve Economy Optional	 Bunging Valve Kleserman Optional	 Aseptic sampling valve Optional	 Defoam Tail Optional
 Pressure Manhole&Door Standard: FV, BBT;	 360° Rotating Spraying Ball Standard: All	 Hydraulic Shock Pressure Gauge Standard: FV, BBT	 Solenoid Valve Standard: All	 Special Working Pressure PVRV Optional	 Dry Hopping Tank Optional	 DIN Connection Optional	 UPVC Cooling Pipe Optional	
 Temperature Controller Standard: All	 VFD Standard: as design	 Relay Standard: All	 High Accuracy PT100 Standard: All		 304ss Cabinet with Siemens PLC Optional	 Liquid Flow Totalizer Optional	 Scale Sensor Optional	 UL Certificate Optional
 Multi-Position Butterfly Valve Standard: All	 Tri Clamp and EPDM Gasket Standard: All	 Sight Glass Standard: All	 Adjustable Leveling Foot Pad Standard: All	 Hop Gun Optional	 Semi Auto Canning Machine Optional	 Semi-Auto Keg Washer Optional	 Semi-Auto Keg Filler Optional	
 Saccharimeter Standard: Brewhouse	 EPDM Manway Gasket Standard: All	 PPR Glycol Pipeline Standard: All	 Full Featured Tools Standard: As design	 Grist Flexible Auger Optional	 Semi-Auto Bottle Filler&Capper Optional	 Candle Type Kleselguhr Filter Optional	 Stainless Steel Keg Optional	
 100% TIG Welding	 Polishing	 Dimple Jacket	 Jacket Welding					
 Acid Pickling and Passivation	 Without Dead Corner	 48 Hours Leakage Test for Jacket	 Run Test Before Delivery					

Note: The above accessories are general configuration standards, for reference only. For specific order, please refer to the actual configuration as agreed.



◀ DECOILING MACHINE

Perfect flatness without scratchings
Cut stainless steel plates in precise length
Automatic conveying to laser cutting machine



▲ PUNCHING MACHINE

Automatic formation of dimple jackets as to design
Uniform shaping and punching without damages

AUTO WELDING MACHINE ▶

Perfect and uniform longitudinal welding seams
High tensile resistance, less oxidation and longer
X-ray testings to avoid any welding defects
Fast cooling of welding seams to avoid deformations



▼ CONE ROLLING MACHINE

Precise cone formation as per custom design
Protect the finish from scratching or damaging
To avoid any deformation failures



AUTO WELDING MACHINE ▼

Perfect and uniform longitudinal welding seams
High tensile resistance, less oxidation and longer
X-ray testings to avoid any welding defects



▼ AUTO PIPE WELDING MACHINE

Neat and smooth welding seams without dead angles
Less oxidation and longer service life

▲ LASER CUTTING MACHINE

Cut precisely as per technical drawing
Smooth cutting edges without burrs



◀ AUTO POLISHING MACHINE

Well control of polishing precisions as requirements
High polishing accuracy to ensure sanitary finishes
Smooth and shiny appearance





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Welcome to Low Quay Brew Co, a new beacon in the vibrant brewing scene of North Shields. Nestled on the historic quayside, our brewery is born from a passion for crafting exceptional beers and a deep appreciation for the rich maritime heritage of this coastal town. At Low Quay, we invite you to embark on a journey of flavour, where every pour reflects the spirit of North Shields and the artistry of our dedicated brewing team.

Low Quay Brew Co will occupy 9 Northumberland Street on North Shields Fish Quay, operating as a Brewery, distributing a core range, seasonal and collaborative brews. Distribution will begin in the local area, North Shields, Tynemouth and Whitley Bay, moving into Newcastle City Centre and onwards. This wholesale and distribution will run alongside supplying their own Taproom; operating weekends, holidays and some evenings.

Mission Statement:

At Low Quay Brew Co, our mission is simple but profound: to craft exceptional beers that not only quench your thirst but also tell a story. We are committed to brewing with integrity, sourcing the finest ingredients to create a diverse lineup that caters to the varied tastes of our community. Our beers are a tribute to the maritime legacy of North Shields, a nod to the hardworking spirit that defines this coastal haven.

We strive for excellence in every aspect of our brewing process, from the careful selection of ingredients to the meticulous crafting of recipes. With a commitment to innovation, we aim to push the boundaries of traditional brewing, offering unique and exciting flavors that captivate the palates of both seasoned enthusiasts and newcomers alike.

At the heart of our mission is a dedication to community. We aspire to be more than just a brewery; we want to be a gathering place, a hub where friends, families, and beer enthusiasts can come together to share moments, laughter, and, of course, exceptional brews. As we raise our glasses to the future, we pledge to be stewards of our environment, embracing sustainability practices that contribute to the well-being of both our community and the planet.

The idea of Low Quay came from three friends, colleagues and professionals all passionate about hospitality, premium brands, products and community. Knowing that small businesses can thrive, compete and surpass that of big brewers, pubs and restaurants by delivering each of the above to a high standard. The challenge and journey was never contended – Low Quay is something each of the directors emotively, financially and wholeheartedly believe in.

Ultimately Low Quay is a concept of connectivity – creating a community through local brewing. The North East thrives on community; tapping into this and capturing the tastebuds of the area will come from 3 fundamental areas of our expertise -

Product - Through thorough market research we will provide premium quality beer based on market trends, curated with well-planned, trialled and tested recipes & processes. Focussing on a core range of

Sustainability - Minimising waste in all aspects of the business as well as utilising space to its fullest potential. We will look to work with the local community to dispose of waste as sustainable as possible. I.e spent grain to be used by local farmers as animal feed. Working with suppliers, we will look to minimise all use of plastic throughout the venue.

Customer Service - All team members will share the same passion for brewing, hospitality and community, be personable, approachable and passionate about cultivating community.



Low Quay Brew Co is more than a brewery; it's a celebration of North Shields, a testament to the craftsmanship of our brewers, and a promise to deliver an unparalleled drinking experience. Join us on this exciting journey as we bring the best of North Shields to your glass, one brew at a time. Cheers to the adventure ahead!



Core Range

Welcome to the flavorful world of Low Quay Brew Co, where passion for brewing meets a commitment to quality and innovation. Nestled at the intersection of tradition and contemporary craft, Low Quay Brew Co takes pride in crafting a range of core brews that redefine the beer-drinking experience. Each sip tells a story of expertise, creativity, and a dedication to brewing excellence.

Our core brews are the heart and soul of our brewery, carefully curated to cater to a diverse palate while maintaining a consistent standard of exceptional taste. At Low Quay, we believe that great beer is an art form, and our core lineup reflects the artistry of our brewers who strive to push boundaries and challenge conventions.

From crisp and refreshing lagers to hop-forward ales, our core brews embody the essence of balance, showcasing the harmonious marriage of malt and hops. We invite you to explore our lineup, where you'll discover a symphony of flavours, each brew uniquely crafted to deliver a memorable drinking experience.

As you embark on this journey with Low Quay Brew Co, you'll find not just beverages but expressions of craftsmanship and a celebration of the rich tapestry of brewing traditions. Whether you're a seasoned beer enthusiast or a newcomer to the craft beer scene, our core brews are designed to captivate your taste buds and leave you yearning for more.

LQ Draught Lager

ABV - 4.5%

Malt + Hops

- Lager Malt
- Hallertau Magnum
- Saaz

Our light, fresh lager is a type of beer that is characterised by its crisp and clean profile. Here are some key features that typically define this style:

Colour:

- Light golden to pale straw in colour.

Clarity:

- Clear and bright appearance.

Aroma:

- Mild, with a subtle malt sweetness.
- Minimal hop aroma, but sometimes with a hint of floral or herbal notes.

Flavour:

- Clean and refreshing taste.
- Malt sweetness is balanced by a moderate hop bitterness.
- Low to moderate levels of malt flavour, often with a bready or grainy quality.
- Minimal fruity esters.

Body:

- Light to medium-light body.
- Crisp and effervescent mouthfeel.

Carbonation:



- High carbonation levels contribute to a refreshing quality.
- Finish:
- Dry finish, with a lingering but mild bitterness.
- Alcohol Content:
- Generally low to moderate alcohol content.
- Food Pairing:
- Complements a wide range of foods, making it a versatile choice.
 - Goes well with lighter fare such as salads, seafood, grilled chicken, and cheeses.
- Examples:
- American Light Lager, German Helles, Czech Pilsner (though not as hop-forward as some other pilsners).

Light, fresh lagers are often associated with easy-drinking and are popular choices for warm weather or social occasions. They are designed to be accessible to a broad audience, offering a straightforward and enjoyable drinking experience without overpowering flavours.

LQ Pale Ale
Pale Ale

ABV - 4.6%

Malt + Hops

- Pale Ale Malt
- Flaked Oats
- Vienna Malt
- Caragold
- Carapils
- Magnum
- Centennial
- Simcoe

Pale Ale is a classic beer style that sits between the lighter lagers and the bolder India Pale Ales (IPAs). Here are the key characteristics of a Pale Ale:

Colour:

- Pale ales typically have a copper to amber colour, though there is variation within the style.

Clarity:

- Clear to slightly hazy appearance.

Aroma:

- Balanced aromas with a combination of malt and hops.
- Moderate to low hop aroma with floral, citrus, or earthy notes.
- Malt aromas may include a light caramel sweetness, biscuit, or toast.

Flavour:

- Balanced flavour profile between malt and hops.
- Moderate hop bitterness, enough to be noticeable but not overpowering.
- Malt sweetness is present, providing a good backbone.
- Malt flavours may include caramel, toasty, or biscuity notes.

Hop Bitterness:

- Moderate hop bitterness, enough to balance the malt sweetness.

Body:

- Medium-bodied beer with a smooth and sometimes creamy mouthfeel.

Carbonation:



- Moderate carbonation levels.

Alcohol Content:

- Moderate alcohol content, typically ranging from 4.5% to 6%.

Finish:

- Generally has a clean and dry finish.

Food Pairing:

- Versatile with food pairings, complementing a range of dishes from grilled meats to seafood.
- Can pair well with moderately spicy foods.

Glassware:

- Often served in a pint glass or a nonic glass.

Pale Ales are known for their approachable and well-balanced nature. They are a great choice for those looking for more flavour complexity than a light lager but not as much hop intensity as an IPA. Variations within the Pale Ale category, such as American Pale Ale (APA) or English Pale Ale, may exhibit subtle differences in hop and malt profiles based on regional brewing traditions.

LQ IPA

IPA

ABV - 6%

Malt + Hops

- Maris Otter Malt
- Vienna Malt
- Flaked Oats
- Carapils
- Centennial
- Mosaic

India Pale Ale (IPA) is a style of beer that has gained immense popularity in the craft beer movement. Here are the key characteristics that define an IPA:

Colour:

- The colour of an IPA can vary, but it often ranges from golden amber to a deep copper.

Clarity:

- Clear to slightly hazy appearance.

Aroma:

- Strong and prominent hop aroma is a hallmark of IPAs.
- Depending on the hop varieties used, aromas can include floral, citrus, pine, resinous, tropical fruit, or herbal notes.
- Malt aromas may be present but are generally secondary to the hops.

Flavour:

- Dominant hop flavours, with a significant hop bitterness.
- Malt sweetness is present but balanced by the hops.
- Malt character may include caramel, toasty, or biscuity notes.
- Some IPAs may have a dry finish, while others may retain a bit of sweetness.

Hop Bitterness:

- IPAs are known for a pronounced hop bitterness, which can vary from moderate to high.

Body:

- Medium to medium-full body.



Carbonation:

- Moderate to high carbonation levels.

Alcohol Content:

- Moderate to high alcohol content, typically ranging from 6% to 7.5% or higher.

Variations:

- There are various substyles of IPAs, including American IPA, Double IPA (DIPA), New England IPA (NEIPA), West Coast IPA, and more. Each has its unique characteristics, emphasising different aspects of hops, malt, and yeast.

Food Pairing:

- IPAs pair well with a variety of foods, including spicy dishes, grilled meats, and strong cheeses.
- The hop bitterness can help cut through the richness of certain foods.

Glassware:

- Often served in a tulip glass or an IPA glass to concentrate the aromas.

IPAs have become a canvas for brewers to experiment with different hop varieties and brewing techniques, resulting in a diverse range of flavours and styles within the IPA category. Whether you prefer the classic bitterness of a West Coast IPA or the hazy and juicy character of a New England IPA, there's likely an IPA variation to suit your taste preferences.

Background Notes

Tasting Notes

LQ Session

ABV -3.6%

Malt + Hops

- Maris Otter Malt
- Flaked Oats
- Munich Malt
- Flaked Wheat
- Magnum
- Citra
- Mosaic
- Azacca

A Session IPA, short for "India Pale Ale," is a style of beer that shares many characteristics with traditional IPAs but is specifically designed to be lower in alcohol content, making it more suitable for extended drinking sessions. Here are the key characteristics of a Session IPA:

Alcohol Content:

- The defining feature of a Session IPA is its lower alcohol by volume (ABV), typically ranging from 3% to 5%, though some may go slightly higher.

Hop Aroma and Flavor:

- Session IPAs retain the hop-forward characteristics of traditional IPAs but often with a focus on balance.
- They exhibit hop aromas that can include citrus, pine, floral, or tropical fruit notes.
- The hop flavours are present but are generally more restrained compared to higher-ABV IPAs.



Malt Profile:

- The malt profile provides a light and clean background to showcase the hop flavours.
- Some malt sweetness may be present, but it is usually subdued.

Bitterness:

- Session IPAs maintain a noticeable hop bitterness, but it is generally moderate rather than intense.

Appearance:

- Similar to standard IPAs, Session IPAs can have a range of colours, from pale gold to amber, depending on the malt used.

Clarity:

- Clear to slightly hazy appearance.

Carbonation:

- Moderate to high carbonation levels, contributing to a crisp and refreshing mouthfeel.

Body:

- Light to medium-light body, making it easy-drinking.

Finish:

- The finish is often dry, inviting another sip.

Versatility:

- Session IPAs are designed to be enjoyed over a longer period, making them suitable for social occasions or when a lower-alcohol option is preferred.

Food Pairing:

- Pair well with a variety of foods, including lighter dishes, grilled chicken, salads, and seafood.

The term "session" in Session IPA comes from the idea that you can enjoy multiple servings over an extended drinking session without experiencing the higher alcohol effects that might limit the duration of the session. This style provides a flavorful and aromatic experience similar to traditional IPAs but with a more moderate alcohol punch.

LQ Hard Seltzer

Hard Seltzer

ABV - 4.5%

Hard seltzers are a type of alcoholic beverage that has gained significant popularity, especially in recent years. Here are the key characteristics that define hard seltzer:

Base Ingredients:

- Hard seltzer is primarily made from a base of carbonated water.
- The alcohol in hard seltzers usually comes from fermented sugars, often derived from sources like cane sugar, malted barley, or fruit.

Alcohol Content:

- Typically, hard seltzers have a relatively low alcohol by volume (ABV) content, ranging from 4% to 7%.
- Some variations may have a higher or lower ABV, depending on the brand.

Flavourings:

- Hard seltzers are known for their variety of fruit flavours, which are added to the beverage.
- Common flavours include citrus (e.g., lemon, lime), berry (e.g., blackberry, raspberry), tropical fruits (e.g., mango, pineapple), and more.
- The flavourings contribute to the overall taste profile and can range from subtly refreshing to more pronounced fruitiness.

Sweetness:



- Many hard seltzers are intentionally kept low in sugar, resulting in a dry and crisp profile.
- Some may have a touch of sweetness, often derived from natural or artificial sweeteners.

Calorie and Carb Content:

- Hard seltzers are often marketed as a lower-calorie and lower-carb alternative to traditional beers and cocktails.

Carbonation:

- Hard seltzers are highly carbonated, providing a fizzy and effervescent quality.

Appearance:

- Clear and often colourless, resembling traditional sparkling water.

Packaging:

- Hard seltzers are commonly sold in cans, making them convenient and portable.

Lifestyle Appeal:

- Hard seltzers have gained popularity for their light and refreshing nature, making them a popular choice, especially in warm weather or social settings.
- They are often associated with an active and health-conscious lifestyle.

Gluten-Free and Vegan Options:

- Many hard seltzers are gluten-free and may appeal to individuals with dietary restrictions.
- Some brands also offer vegan-friendly options.

Hard seltzers have become a go-to beverage for those seeking a light and flavorful alternative to traditional alcoholic drinks. The wide range of available flavours and the perceived health-conscious aspects of hard seltzers have contributed to their popularity among a diverse consumer base.

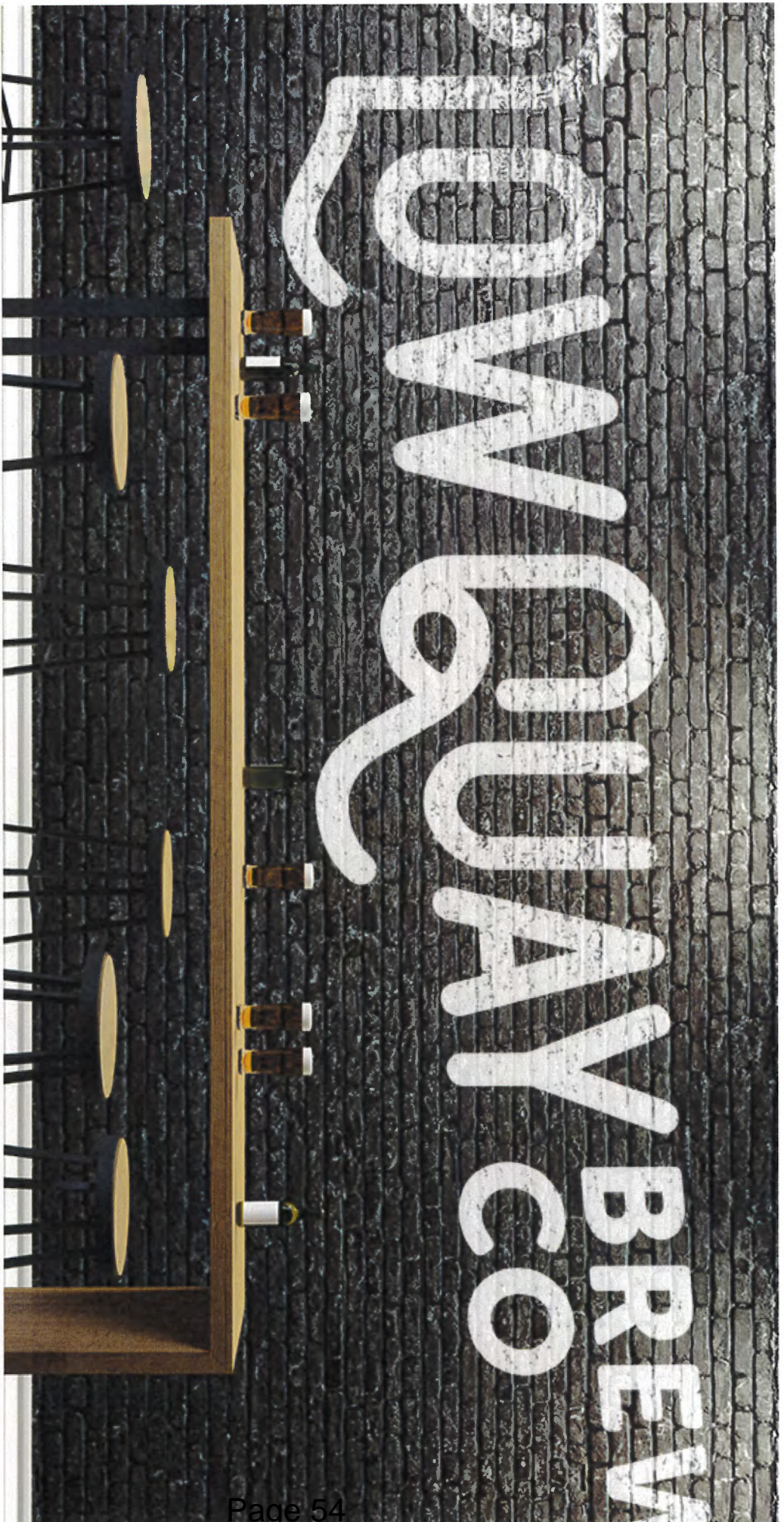


Primary Logo



Secondary Logo



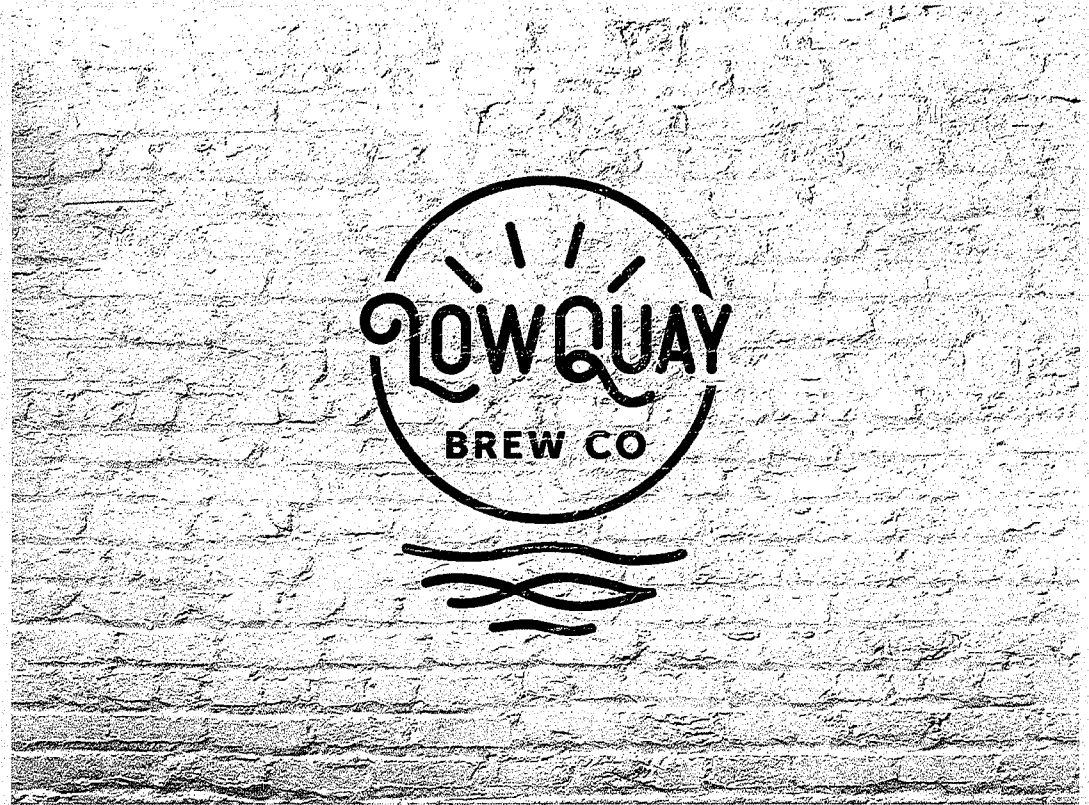


Wall Art

LOW QUAY BREW CO



Wall Art





Icon

LOWQUAY

Corporate Stand Alone Logo



LOWQUAY