



Laying out the Brewhouse-Orientation/Clocking

The Orientation Document you received has several pages associated with it, giving you details of how the Kettle would be "clocked" with the kettle on the left or right, in our standard configuration. By clocking we mean what position the manway, ports, other connections are in, relative to a clock, from a bird's eye view of the tanks, the front of each vessel being at 6:00, the back at 12:00.

Typically, you would want the Mash Tun to be on the side (Left or Right) that is closest to an exit that you plan to move the spent grain through. However, there are many other considerations that may deem this as less important.

What also needs to be taken into consideration is your auger or other grain conveyance to the mash tun. You may have to have the Mash Tun in a position where it is easy to route the grain conveyance tubing without obstacles or unnecessary turns.

Other considerations is the burner, and its position as we have it on the drawing. Will you be able to route Natural Gas to it in either position, Kettle Left or Right, and does the burner or exhaust port need to be shifted to account for obstacles (routing venting through the ceiling). For the Burner, figure a space of 16" x 20" Square.



Hot Liquor Tanks can be located anywhere, but typically are in line with the brewhouse. If you have a small area or many building features to work around, considering where the hot liquor tank will be placed, how does the clocking of its ports work with the space? Would hose connections be in the

way of a walk-through path? In the way of any other operation that would be going on next to it, such as a keg washer, CIP Station, or other equipment?

Think about how staff will move through the space. Will the burner exhaust be too close to a doorway, or path of staff?

Heat exchangers can also be set anywhere, but the most ideal would be next to the Kettle. So consider the Left and Right orientation with heat exchanger in mind as well.

What can be very helpful is having your architect drop in our CAD file of the Brewhouse Footprint that is to scale. It can help everyone to begin to see things that we couldn't think of before.

OTHER CONSIDERATIONS

Proximity of port connections or Kettle & Mash Tun Venting to Hose Bibs, Wall Outlets, Support Beams or Pillars, Windows/Doorways

Visit lots of breweries, ask “why” questions about their layout and what they wish was different (things they hate).

Think about expansion plans

Can you easily get utilities to the optimal brewhouse location

How will you fit and access the brewhouse with other support equipment

- Totes / Tubs or Trash bins for grain out

- Fork Lift

- Portable pumps

If using soft hose connections, are they posing a hazard in a path that staff needs to walk?

Brewhouse/Warehouse flow

Maximum use of space