

***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	21 August, 2015
Location	Brulotte Farms, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	
Reggie Brulotte	
Cole Provence - YCHhops	Brent Radke – New Belgium
Zach Baitinger – New Belgium	Sam Tierney - Firestone
Jeremy Moynier – Stone	Ryan Kern - Deschutes
Andrew Ety - Brooklyn	Patrick Chavanelle - Allagash
Eryn Bottens – Boston Beer	Val Peacock - HQG
Derek Stepanski - Bells	Anders MacCarthy – Sierra NV

Operations Description

First picker line uses “Carpenter” “de-viner” field harvester system. Most of the loading equipment is outside the building, but is easy to wash. The rest is enclosed and reasonably bird proof.

The second picking operation has two Dauenhauer lines with the loading areas enclosed by the building.

The kiln has cement block walls, a wooden roof with no insulation and has the burners outside the building. Bird proofing seems ok, some of the old wooden doors should be replaced.

Uses conditioning bins in the cooling/baling area. No forced air in the bins.

Areas of Concern

The drying area is old and a bit worn. Some evidence of bird activity in the past. Dust & debris from the ceiling & rafters could fall into the hops.

Great improvement in this operation over the last few years! Thank you!

Recommendations

Blow down or pressure wash the rafters in the kiln area before each harvest to knock down any loose material that might fall into the hops.

If the kiln is replaced, consider a construction scheme that does not require insulation under a metal roof. The insulation tends to get wet, mildew, sag & tear causing a mess.

***The Hop Quality Group thanks you for the privilege of working together
on our commitment to quality hops for great beers.***