

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



Date	18 August, 2016
Location	Warrior Ranch
Purpose	Pre-Harvest Quality Visit

Attendees:	Anders MacCarthy (SNBC)
Joe Niemann (YCHHOPS)	Tom Tweedy (Stone)
Brad Carpenter	Branch Rothschild (Allagash)
Tyler	Matt Musial (Boston Beer)
Martin Hodel (Deschutes)	Andrew Ety (Brooklyn Brewery)

Operations Description

Satellite facility to Carpenter Ranch. Major construction happening on-site that is scheduled for 2017 completion: Quonset-style kiln facility, bailing room, and cold storage

Uses the same in-field hop stripper as Carpenter Ranch.

Picker is the only working equipment currently on facility. After cleaning, hops are trucked 10-miles up to Carpenter Ranch for drying and baling.

Areas of Concern

Lots of open access for birds in picking facility. Nests were noticed by a number of HQG members.

Standard glass lightbulbs in facility.

Domestic-style fans were used to keep hops and debris within picker. No conduit in place and all fans were plugged into an exposed outlet block.

Equipment was spray-painted silver and there was visible chipping.

Recommendations

Do your best to bird-proof the picking facility after the harvest.

Please replace all lights with shatterproof bulbs.

Add conduit to all electric wiring.

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