

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



<b>Date</b>	18 August, 2016
<b>Location</b>	Green Acre Farms, Washington
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	Anders MacCarthy (SNBC)
Joe Niemann (YCHHOPS)	Tom Tweedy (Stone)
Jr Gomez	Branch Rothschild (Allagash)
	Matt Musial (Boston Beer)
Martin Hodel (Deschutes)	Andrew Ety (Brooklyn Brewery)

### **Operations Description**

HQG has now visited Green Acres for 3-consecutive years.  
Much attention to food safety due to fruit operations. Global Gap and Salmon Safe certification.  
The mostly wooden picker is one of the oldest in Yakima. They do traditional harvesting, field harvesting & low trellis harvesting.  
There is a new drying facility with insulation in the ceiling and variable speed fans below. Typical bed depth is 26-28 inches.

### **Areas of Concern**

Insulation in drying buildings is prone to moisture uptake and damage.

### **Recommendations**

Keep an eye on the insulation in the drying area.  
The picking building is rather dark. Consider updating the lighting (shatterproof!).  
Great effort towards fully enclosing the picker building!

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