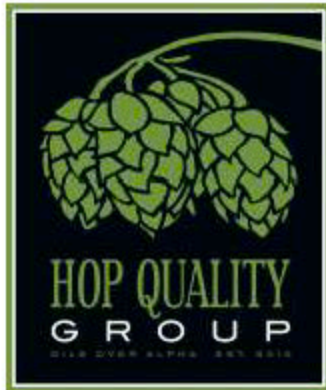


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	18 August, 2015
Location	Leo Gasseling Farms, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	
Ken Gasseling	
Brad Gasseling	Brent Radke – New Belgium
Adam Gasseling	Joe Palausky - Boulevard
Paul Dickman – John I. Haas	Val Peacock - HQG
Anders MacCarthy – Sierra NV	Eryn Bottens – Boston Beer

Operations Description

Two separate picking buildings, both with open fronts. Two drying operations & one common baling area.
The older kiln has a wooden roof with no insulation and is reasonably bird-proof. The newer kiln has a metal roof with insulation, but much of it recently removed and fans added in the apex of the roof.
The baling area is fairly new with insulation in the ceiling and wooden walls.

Areas of Concern

It is difficult to keep birds out of open faced picking buildings. Consider enclosing the fronts. There is much less clutter in the old picking building than last year. A nice improvement!
There is still some insulation in the newer kiln. It will eventually become wet & worn and will begin to sag & rip.
Wooden walls in the baling area are splintered.

Recommendations

If fans alone do not remove moisture quickly enough from the newer kiln, consider putting in large air intakes in the building near each bed of hops to quicken air movement.
Consider installing metal guard rails on the wooden walls in the baling area to protect the walls from mechanical damage.
The operations look much better than last year. Thank you for your efforts!

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