

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



<b>Date</b>	21 August, 2015
<b>Location</b>	Perrault Farms, Washington
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	
Jeff Perrault	Jason Perrault
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**

Completely new & improved picking facility. Two parallel Perrault systems with loading areas completely enclosed in the huge building. Dust removal system in the building to keep it clean. Two “Soller-type” stick removers in each line.

New drying operation has insulation in the roof. Clean & tight. No evidence of birds.

New cooling/baling area has cement walls and insulation in the roof. System in floor to move air through hops.

**Areas of Concern**

It is all new and very nice! No concerns at this time.

**Recommendations**

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