

Hop Quality Group Farm Report

2016



Whybrew Family Farms

Date: August 3rd, 2016

Location: Whybrew Family Farms

Purpose: Pre-Harvest Quality Visit

Attendees: Derek Stepanski – Bell's

Alec Mull – Founders

Rob Serrine – Michigan State Extension

Megan Whybrew – Whybrew Family Farms

Ryan Paulton – Whybrew Family Farms

Operations Description: Picking, kilning, and baling are all in one building. They have two pickers that 1974 Wolf 500. The kilns are built out of concrete and are in very good condition. The baler is a German style baler and makes 75 kg bales. They were adding a separate restroom the week after our visit. They processed 70,000 lbs in 2015 and are farming 110 acres in 2016. Their hops are pelletized at Hop Head Farms. Some of their hops are sold through Haas.

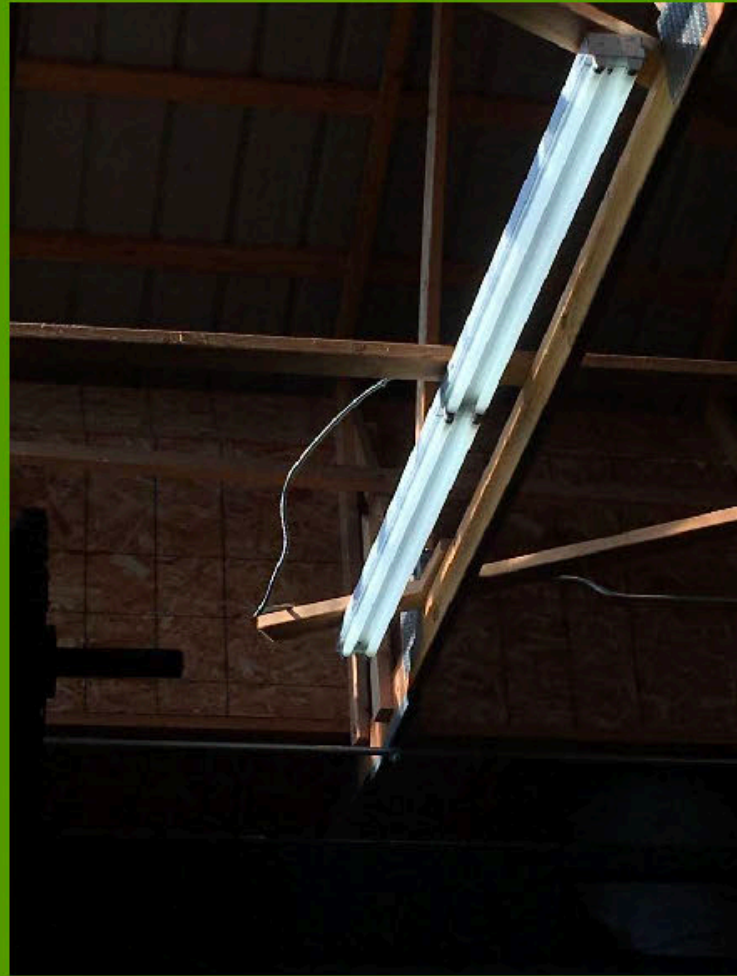
Areas of Concern: The use of magnets is encourage. Verify all light are explosion proof or have coverings. Other than that the facility was clean and organized.

Recommendations: Add magnets where appropriate. Confirm all lights are covered or are explosion proof.









Confirm Picking Facility Lights are
explosion proof









HOP QUALITY
GROUP
OILS OVER ALPHA EST. 2010