



BREW DETROIT
CONTRACT BREWING



WHO WE ARE

LEADING MANUFACTURER

Brew Detroit is a leading manufacturer of contracted beer brands. Our facilities include 68,000 square feet and has four separate production lines covering a myriad of packaging formats. **Brew Detroit provides personalized service to meet your specific needs in contract manufacturing, such as:**



Brewing



Container Filling
& Blending



Packaging
& Fulfillment



Services for a Wide
Variety of Beer & Seltzers

DEDICATED TO SUCCESS

Brew Detroit is dedicated to the success of our customers and their product needs. Whether it is a new product introduction, overflow capacity production, or secondary packaging, **our team is dedicated to help you succeed** while supporting your processing and packaging needs. Our on-premises lab supports quality parameters that you require for your brand.



68K Square
Feet



4 Separate
Production Lines



Multiple Packaging
Formats

OUR CAPACITY

Now accepting Contract Brewing customers for 2023, with up to **60,000 barrels of capacity** available for use.

OUR EXPERIENCE



We've supported over 25 individual contract brewing customers.



We've produced over 300K barrels for contract customers since 2014.



We've supported large customers in excess of 20K barrels annually.

OUR EXPERIENCE



70
YEARS

Our consistent management team has
70 years of combined industry experience.

OUR CAPABILITIES

PRODUCTION LINES

Brew Detroit's four separate production lines include:



24 Head CFT
Canning Line

Crown 72 Head
Bottling Line

COMAC 70 Keg
Per Hour Keg
Line

Jar Non-
Carbonated
Filling Line

Cutom
Capabilities
Upon Request

STATE OF THE ART TECHNOLOGY

We use state of the art technology to produce the highest quality packaged beer in the most efficient manner possible.

- The Brewhouse consists of a fully automated 100-barrel Braukon system.
- Fermentation is carried out in 400-barrel cylindro-conical tanks.

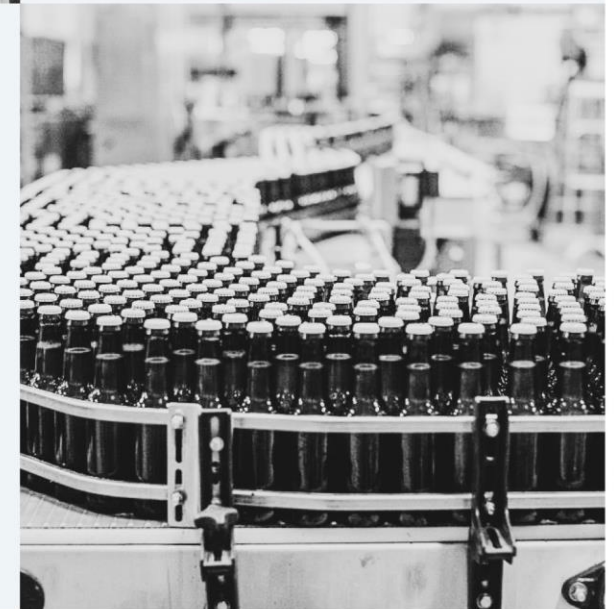


- Our canning line has capabilities of standard 12 oz. cans, sleek 12 oz. cans, 16 oz. cans and 19.2 oz. Cans.
- We provide our own neutral sugar base brew for seltzers and flavored malt beverages.

- Fermentation capacity of 6,400 barrels.
- Annual production capacity of 100,000 barrels.



- Our Andritz centrifuge gives beer the desired clarification level.
- An option of flash pasteurization is also readily available for cans and bottles.



BREWHOUSE

Our 68,000-square-foot facility is dedicated to our love of beer. So we filled it with state-of-the-art brewing technology worthy of the great beers we make. That starts with our fully automated 100-barrel BrauKon three-vessel brewing system with automated CIP.

This brewing system has as much in common with a homebrew kit as CERN does with a lab beaker set — it's a flawless system that delivers efficient, consistent brewing for the most high-quality beers.

We're prepared to make exactly what you have in mind. Want to go big? Our pair of two-row base malt silos each hold a bulk truckload of malt to handle the job. Looking for something a little more scaled back? We can use malt from supersacks and standard malt bags for smaller batches. Either way, once we get them into our Buhler Compact Malt Mill, you're on your way to some delicious beer.

CELLAR

Fermentation defines the beer, and our 200- or 400-barrel glycol-jacketed cylindro-conical tanks and a totaling 6,400 barrels are ready to take your beer from quality hops, barley and yeast to a delicious brew.

While it's maturing, our 10-barrel temperature-controlled yeast propagation vessel lets us use 24-hour step-up propagations of new yeast strains, so you can turn the little fungus into the big flavor you're looking for.

Want crystal clear lager or a hazy IPA? Our ANDRITZ centrifuge and fully enclosed modular lenticular sheet filter can consistently deliver the beer clarification level you're looking for.

We take maturation seriously, and our end result is a beer that looks and tastes perfect.



OUR CAPABILITIES



MORE THAN BREWING

Brew Detroit does so much more than brewing. We're equipped for container filling, blending, packaging and fulfillment services. Whether it is a new product introduction, overflow capacity production or secondary packaging, we're ready to get to work for your brand.

PACKAGING

We have four filling machines on our three production lines:

- A 24-valve can line with a Switchback Packer that does chipboard wrap cases in 4, 6, 12, 15, 18, and 24-packs and a fully automated Wave Grip applicator that applies plastic rings to 4 and 6-packs.
- Two Crown seventy-two bottle fillers with a Krones labeler that can apply labels to different size glass bottles.
- Complete Comac keg filling line with a capacity of 70 half-barrel kegs per hour (handles 1/2 barrels, 1/4 barrels and sixtels).

All of our packaging lines are equipped with twist rinsing for cleanliness, coding containers for lot traceability, fill volume inspection, x-ray for cans and label detection for our glass containers, **so you can be sure your great beer gets a great start.**





NANO-BREWING

SABCO Nano-Magic™ pilot system is where beer creativity are served by the pint. Our brewers put their vision, passion and sometimes even craziness into these delicious small-batch beers that customers can try in our Tasting Room. You can use this freedom to develop new beer styles which we then scale-up to our 100-barrel BrauKon Brewing System.

QUALITY CONTROL

When you truly care about beer, quality is the only standard. That's why every batch at Brew Detroit goes through a complete battery of testing at every stage of the brewing process. It involves a bunch of fancy scientific names, but it all means one thing: **clean, precise, excellent beer, every time.**

- Haffmans c-DGM makes sure there's consistent carbonation and minimizes dissolved oxygen throughout the brewing and packaging process.
- UV-Vis Spectrometer helps quantify the bitterness levels and color of each batch from smooth lagers to hop heavy IPAs.
- The Funke-Gerber Alcolyzer we use in the lab gives us exact measurements of ABV, ABW, OE, AE/RE and ADF.
- ATP swap testing to ensure cleanliness around the Brewery.
- A vast aging library so that we can verify and assure shelf life at every opportunity.
- A dark field microscope to examine yeast numbers, viability and morphology to make sure no microbiological contaminants make it into any part of the brewing and packaging process.



TRAINED PROFESSIONALS

But the most important tool we use is experience. Our brewers use all their senses, honed from years of experience, throughout the brewing process. Before every batch leaves the brewery, we have a panel of trained professionals analyze it for any defects as well as monitoring aged samples to ensure the beer we produced today is still going to be great when it finds a home on a shelf or in a beer fridge.

LEADERSHIP



GROWTH & DEVELOPMENT

Eric is responsible for leading overall growth and development for Brew Detroit. He specializes in brand development, dedicated contract brewing, and customer support.

- 6 years with Brew Detroit and two years with a company that bottled spirits.
- 16 prior years' experience in manufacturing a wide range of product categories from pharmaceutical to beverage.
- Has worked directly with fortune 500 and 100 companies to find solutions for operational and manufacturing challenges using lean manufacturing-based principals and experience.

Eric has directed teams responsible for the management of engineering projects as well as the design and construction of manufacturing, production, and support equipment, specifically in the beverage industry among others, for both manufacturing and R&D sites across the country.

NEXT STEPS

HOW WE'LL WORK WITH YOU

- We'll work with you to understand your requirements for today and the future.
- We'll be direct with you on what we can support, and what we can't.
- We'll develop, in partnership with you, a strategy to execute on your specific contract brewing needs.
- We'll assign a single point of contact to work with you throughout the initial engagement, and the relationship.
- We'll proactively communicate progress, issues and results on a frequent basis.



TESTIMONIALS



"Brew Detroit's brewing personnel listen, learn and execute corresponding to the objectives given by our team. The interaction between Brew Detroit and our team is conducted professionally and responsibly, from planning through sale and pick up of products."

Rick Gheri
Old Nation Brewing Co.
CEO - Owner



"Brew Detroit is our go to source for our growing business and expanding brewing requirements. They are a pleasure to work with, understand our needs, and produce at a very high level of quality and service."

Mike Lamarra
Cheboygan Brewing Co.
Partner - President



"Brew Detroit is an absolute pleasure to work with, there is an openness in communication with Brew Detroit's team, which makes the production process a breeze. Furthermore, Brew Detroit has been nothing short of professional in brewing our beers, and they have quickly become a trusted partner in our growth plans."

Adam Cieslak
Maplewood Brewery & Distillery
Founding Brewer - CEO



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Get started today!

Contact **Eric** at elovell@brewdetroit.com or (313) 974-7366 ext. 1002

www.brewdetroit.com/contract-brewing