

# JUST A BEER NEWSLETTER



**BREWERY 99**

Monthly News

**VOL. 13**

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## **BREW NEWS**

### **A DAY IN THE LIFE**

His day starts before the sun rises. It's 3:30 am, and he's been awake for an hour already. With a cup of coffee in one hand and a dog leash in the other, the walk to the brewery is peaceful. He unlocks the brewery door, turns on the lights, and walks over to turn on the hot water tank. He then makes his way over to his desk, turns on the little desk light, and starts working on small tasks while waiting patiently for the next person to arrive.

It's 5:00 am and the brewery door opens, the next crew member arrives. He left his sleeping family at home to join the other. Hellos are exchanged between them and the plans for the day are shared. The water is hot and it is time to mash in. The water steams over the crushed grains as the brewer starts to marry the grains and the water together. The mash is left to steep, while the Brewer continues about his tasks. The fermenter needs to be sanitized, the hoses need to be connected, the pump needs to be primed, the hot water tank needs to be refilled and heated. For the last forty-five minutes the starchy grains have released the sugars needed to feed the yeasts. It is time to start the vorlauf. Hot water is recirculated in the grain bed until the Brewer deems it time to start filling the kettle.

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## **A DAY IN THE LIFE, CONTINUED**

It's 8:00 am (sometimes it's 8:15) and the brewery door opens, the next crew member arrives. She just dropped her toddler off at daycare and joins the others. Hellos are exchanged between them and the plans for the day are shared. Stories of afternoons, families, and updates of the new taproom are told. The kettle is full and boiling at this point. It's time to empty the mash tun and start the second batch of the day. The others leave. The first goes to work on the new building, the second goes home to make sure his kids are ready for school, the third stays to finish the job.

While the mash for the second batch of beer is resting, the first batch is still boiling. The Brewer measures the hops, their aroma fills the air around her. It's time for the first hop addition, then the second, then the third. Each time she stirs the hops into the boiling wort, she watches their color change from a beautiful bright green to a wort-soaked brown, waiting for the volcano of proteins and steam to erupt from the kettle. The next part is tricky. It's time to vorlauf the second batch, as well as transfer the piping hot first batch through a heat exchanger into the sanitized fermenter. There's an agent of chaos working here. The transition happens smoothly. The first batch is in the fermenter, the yeast has been pitched, the lid has been sealed. The kettle is cleaned and ready for the second batch. Her work starts again, like déjà vu.

Article written by Danielle Shaw

### **TABLE TENNIS TOURNAMENT**



On behalf of the staff of Brewery 99, we would like to thank everyone that came out to play in the table tennis tournament. We would also like to thank All About Churros for donating a \$20 gift card to the winner of the tournament, Kevin Knox. We hope you had a great time and we look forward to hosting another tournament soon!

## **MARCH 2023**

**March 10: LIVE Music with the Mad Fiddler**

**March 15: Tanja's Hella Fat**

**March 17: Bokaninas Pacific Island Fusion**

**& St. Patrick's Day Pub Crawl**

**March 24: All About Churros**

**March 31: All About Churros**

**\*\*Oysters every Wednesday**

**\*\*Check social media platforms and website for weekly updates**