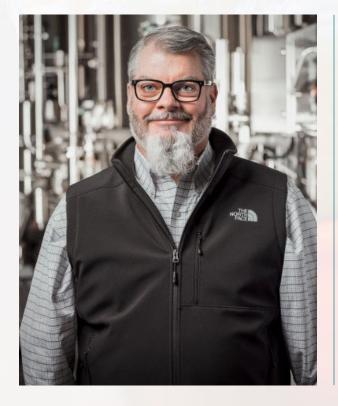


### How To Stay Ahead of Your Equipment Planning: Choosing the Right Partner

Brought to you by ProBrew<sup>™</sup>



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### **ProBrew: Proud Partner of Breweries Everywhere**



Our team is made up of individuals with a long history in the brewing and beverage industry who maintain very high levels of customer focus, industry experience and knowledge. ProBrew can take on any application, whether it be soda, coffee, tea, wine, spirits, and of course, BEER!

We don't view our clients as just customers, but partners.



# Agenda

# What is the goal of today's Collab Hour?

- Discuss what trends are impacting brewery equipment
- Evaluating Your Equipment
  Planning
- The importance of customized solutions
- Choose the right partner for your equipment

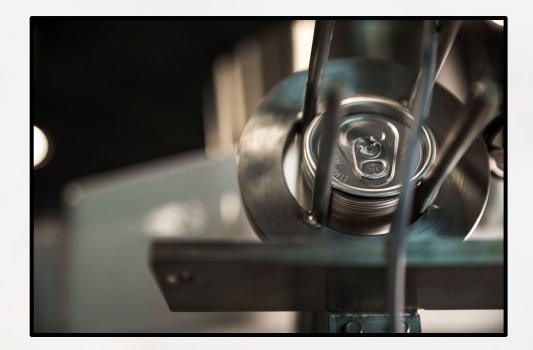


### **2023: Year of Expansion**

#### **Expanded Product Offerings**



#### **The Shift to Canning Product**





# **Expanding Product Offerings**

Ready-to-drink (RTD) cocktails are set to see **11.43%** year-on-year growth in 2023. Hop water sales totaled **\$5.5 million**, up a remarkable **142.5%** from just two years earlier. NielsenIQ's data showed the market for nonalcoholic beer, wine and spirits grew more than **20%** in 2022.

The fermented drinks market is expected to record a CAGR of 4.5%.



Hard Kombucha expected to grow 42.4% CAGR over the next five years.





Sources: Grandview Research, Brewer World, NielsenIQ, The Spirit's Business, Mordor Intelligence, MarketWatch

What is the next product market I want my brewery to enter?



# **The Shift to Canning Product**

The beer cans market is expected to register a CAGR of 3% during the forecast period of 2023 - 2033.

There is an extremely low dissolved oxygen pickup when canning. (Less than 30 ppb)



Canning your beer leads to less wasted product, particularly with rotary fillers.

Canning your beer allows for more flexibility in production output, product size and allows for quick changeover between fills.



Beer cans are 100% recyclable and can be recycled indefinitely.



Beer cans today are 30% lighter than they were 25 years ago. This means less fuel to ship whether they are empty or filled.



Sources: MarketWatch

What type of filling equipment is best for my brewery?

Units Per Minute vs. Labor Hours



# Evaluating Your Equipment Planning



### What is your organization's current roadmap?



# **The Equipment Planning Roadmap**



### **Searching Stage**

- Sizing for each piece of equipment
- Capability of equipment
- Budgeting setting amounts for Capital Spent



### **Contact Stage**

- Reach out to representative from each company to develop budget spend, quotes and project timelines.
- Timelines can be long for equipment <u>24 48+</u> weeks. Planning needs to start well in advance of this.
- Visit current equipment in action to see production run and listening to operator's feedback.



# **The Equipment Planning Roadmap**

### **Evaluating Value**

- Size and speed of equipment vs. amounts to be produced.
- Equipment vs. your staff training
- Annual Service Cost of ownership. What are the annual costs of Service visits and parts.
- Referral of equipment thru industry friends.
- Newer manufacturers value proposition / new great equipment.



THAT WAY

THIS WAY

NOTHER W

### Plan for receiving of the equipment

- What is each party's responsibility?
- Commissioning vs. Installation?
- Manufacturers ALWAYS speaks in terms of commissioning of equipment



### The Importance of Customization



Customization is essential at every step of the brewing process, including:





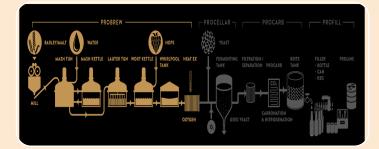
# At the Brewhouse



### **Customization at the Brewhouse**







Matches Today's Output While Keeping the Future in Mind Automation that Supports YOUR Process Easily Integrates With Cellar, Carbonating, and Filling Equipment





With Your Cellar System



### **Customization: Cellar System**







Need to be Designed to Perfectly Match Brewery Output Automate Even at the Cellar Level

Positively Affects the Bottom Line While Delivering Maximum Yield





Carbonating Provides Options



#### Mobile Carbonation

- Safe and Easy
- Moveable
- Perfect for Smaller
  Breweries
- Automation Still Needs to be Present to Ensure Consistency
- Carbonate inline tank to tank







**Inline Carbonation** 



COLLAB HOUR

#### Needs to match your carbonation schedule

- Includes carbonation and nitrogenation for flexibility
- Compact enough to not affect your building's footprint
- Accuracy and repeatability are crucial
- Larger applications
- Carbonated product goes direct to filler

# **Larger Carbonation Applications**

More stable product with reduced foaming

Use less energy with carbonating at this scale for both the environment and your bottom line

Larger applications often cause wear on pumps, this is where customization is key

Carbonated product from clarification to product tank / brite

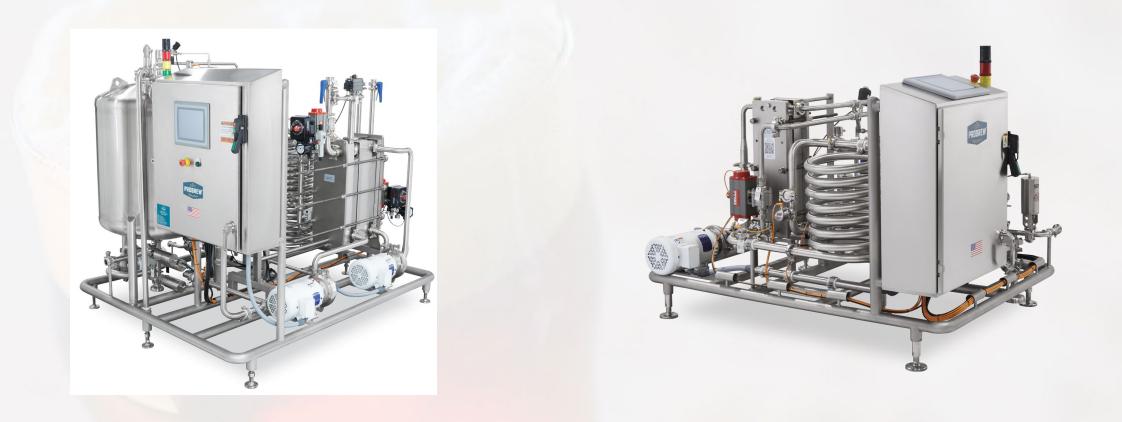






### De-Alcoholization and Pasteurization





#### **Pasteurization**

- Quickly and effectively pasteurize your new Ready-to-Drink product
- Need customization that allows you to match your desired output
- Machinery needs to be able to integrate seamlessly with other equipment
- Produce precise and repeatable results







#### • Quickly and effectively produce a non-alcoholic product

- Membrane technology produces great taste and avoids heating of product
- The machinery needs to be customized to allow for immediate packaging (kegging, canning, bottling)
- Customized to meet your brewery's output and needs
- Ideal solution can produce two streams of potential product from one stream of brewed product



#### **De-Alcoholization**



### Filling Your Beer



### **Sorting Through the Options**







Mobile Filling

### Inline Filling

Rotary Filling



# **Mobile Filling**

#### **Benefits**

- 1. No need to buy your own equipment
- 2. Little impact on building footprint
- 3. Low initial cost

#### Drawbacks

- 1. Paying rent to can your own product
  - \$3.00 to \$4.80 per case
  - A brewery producing 3,000 bbl into canned product pays around \$100,000/year in fees
- 2. Low production speed and low flexibility
- 3. Low control on your own production schedule around mobile canner scheduling.





# **Inline Filling**

#### **Benefits**

- 1. You get to own your own equipment at a higher cost compared to Mobile Canning
- 2. Fill and seam your product at an average pace

#### Drawbacks

- 1. Run speeds usually slower than stated max. Speed (Cans Per Minute CPM)
- 2. Slow changeover means that only one beverage type can be canned a day.
- 3. Inline fillers have a higher product waste, agitates product, and has increased dissolved oxygen pickup





### **Rotary Filling**









Rotary fillers allow users to grow their output at their own pace – Can Filler variable speed (CPM)

Fast changeover enables breweries to can different sizes and types of beer in one day

Rotary fillers allow for more output than conventional inline fillers

Rotary fillers diminish product waste, product agitation, and dissolved oxygen pickup



### What Makes a Good Equipment Partner?



Choosing the right partner is just as important as the equipment you buy.



### **Characteristics of a Good Partner**







Craft Beer Solutions

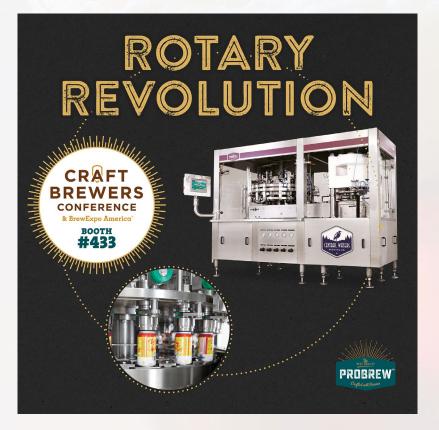
History of Engineering Excellence

#### Collaborative Mindset

Customized Offerings Help with every part of production



# **Thank You For Attending!**



#### List of ProBrew Events at CBC 2023:



Exhibiting at Booth #433

ProFill Rotary Can Filler, ProCarb Carbonating Solutions, and our N/A and Seltzer creator, the Alchemator.



Hosting a party at Yazoo Brewing on Monday, May 8<sup>th</sup>. Visit probrew.com/cbc23 to RSVP ahead of time.



Sponsored Seminar on Tuesday, May 9<sup>th</sup> at 3:45 PM Room #205B.

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