


TIN BARN BREWING



Tin Barn Brewing



Tin Barn Brewing will be a craft microbrewery.

Tin Barn Brewing will be a family friendly, dog friendly laid back environment.

The tasting room will focus on mirroring the feel of farms and land around us.

The tasting room will have light food fare that focuses on locally grown/produced goods.

Breweries attract a different clientele than bars. We will have shorter regular hours and close earlier. Patrons come to taste the beer and enjoy the surroundings. According to the Brewers Association, the average age of the craft beer drinker is 39 and a growing percentage of those are women. Families with young children and dogs are common.

Sugar Loaf Revitalization

Businesses in Sugar Loaf will benefit from the added influx of Tin Barn Brewing patrons. Available storefronts should fill with new businesses as demand increases due to heavier customer traffic. Sugar Loaf could welcome a coffee and tea house, a bakery, more artisan shops, etc.

Tin Barn will introduce a new generation to Sugar Loaf ensuring the future without changing the historical character of the village.

Positive press opportunities for Chester and Sugarloaf exist such as: Reviving Sugar Loaf, promoting women in business, booming local craft beer scene expands in Chester, etc.

Increased local employment

Partner with local businesses to host events such as Bracelets and Beer, Palm Reading and Pints, Candles and Kegs - a night without electric light, Literary Lagers, etc.

Tin Barn will coordinate with and participate in local festivals. We will also look to occasionally host other permitted events that will bring visitors to the artisan village, such as local farmers markets and a once-a-year BBQ festival. We hope to partner with the Firehouse to have a Fire Safety Awareness Day at the brewery and raise funds for our local Firefighters.

Popularize Sugar Loaf with individualized beer names, i.e. Sugar Loaf Stout. Have them only available in local restaurants and Tin Barn, to draw people to the area.

Future Ideas:

Create a "Walking Tour of Sugar Loaf" enticing people to venture from end to end. Combine this with a phone app with an interactive map of the stores.

Sugar Loaf Trolley – purchase and decorate a trolley to loop Sugar Loaf on the weekends. This would be a great help to anyone unable to walk the entire length of the town as well as an attraction and advertising idea. It may also attract artisans or merchants to outlying store locations by making them more accessible to all. It would also improve foot traffic on days when the weather isn't conducive to walking.

Response to Public Comments



Water:

We have changed our water usage to better accommodate the residents by pulling less water each day within a shorter time frame. We will only use 500 gallons per day at a flow rate of 2.2 gpm. We will draw this water from approximately 12:00am to 4:00am.

This is the equivalent of a 4 bedroom house at the rate of a kitchen faucet.

This is monitored through our water meter.

Sewer:

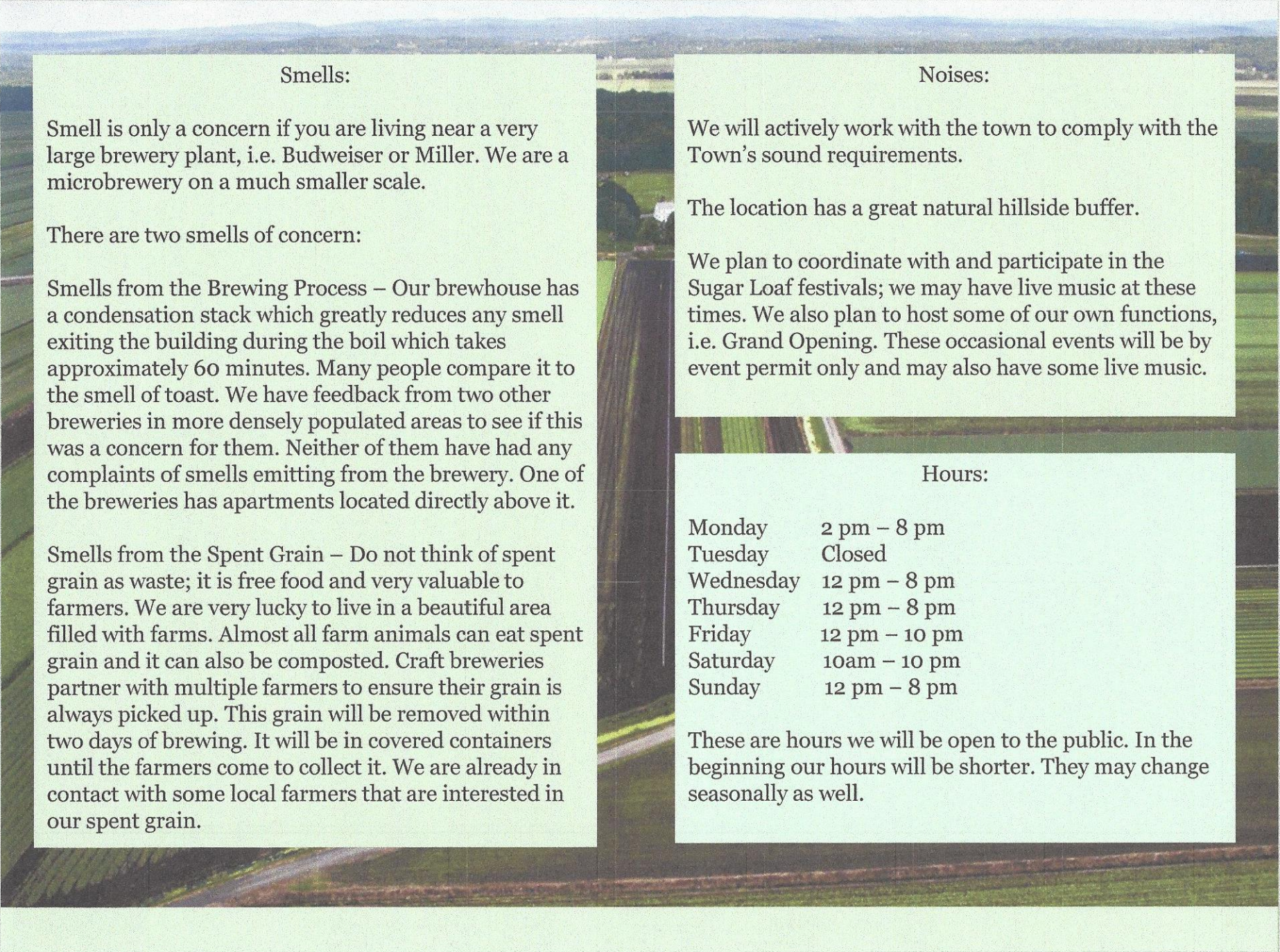
Our waste is going to be settled out in a primary tank before it gets pumped into the sewer district. Moodna Basin Sewer Commission has approved our use and volume.

Road safety:

All of our employees that serve alcohol will have completed the Alcohol Seller Certification and an ID Checkpoint course.

Our type of business and our hours will also affect these circumstances. We do not have a bar atmosphere. Most patrons of craft breweries are older on average and more mature. They come to relax and often to spend time with their family.

Other road safety concerns on Kings Highway Bypass are an enforcement issue.



Smells:

Smell is only a concern if you are living near a very large brewery plant, i.e. Budweiser or Miller. We are a microbrewery on a much smaller scale.

There are two smells of concern:

Smells from the Brewing Process – Our brewhouse has a condensation stack which greatly reduces any smell exiting the building during the boil which takes approximately 60 minutes. Many people compare it to the smell of toast. We have feedback from two other breweries in more densely populated areas to see if this was a concern for them. Neither of them have had any complaints of smells emitting from the brewery. One of the breweries has apartments located directly above it.

Smells from the Spent Grain – Do not think of spent grain as waste; it is free food and very valuable to farmers. We are very lucky to live in a beautiful area filled with farms. Almost all farm animals can eat spent grain and it can also be composted. Craft breweries partner with multiple farmers to ensure their grain is always picked up. This grain will be removed within two days of brewing. It will be in covered containers until the farmers come to collect it. We are already in contact with some local farmers that are interested in our spent grain.

Noises:

We will actively work with the town to comply with the Town's sound requirements.

The location has a great natural hillside buffer.

We plan to coordinate with and participate in the Sugar Loaf festivals; we may have live music at these times. We also plan to host some of our own functions, i.e. Grand Opening. These occasional events will be by event permit only and may also have some live music.

Hours:

Monday	2 pm – 8 pm
Tuesday	Closed
Wednesday	12 pm – 8 pm
Thursday	12 pm – 8 pm
Friday	12 pm – 10 pm
Saturday	10am – 10 pm
Sunday	12 pm – 8 pm

These are hours we will be open to the public. In the beginning our hours will be shorter. They may change seasonally as well.