



LEHMAN & GETZ
CONSULTING ENGINEERS

March 13, 2019

Town of Chester Planning Board
1786 Kings Highway Webster Street
Chester, NY 10918

Att: Don Serotta, Chairman

Re: Sketch Plan for Brewery
Section 13, Block 1, Lot 44.22
62 Kings Highway
L&G #2052.1

Dear Mr. Serotta and Planning Board Members:

At the public hearing held on March 6, 2019 some of the public had comments on the Tin Barn Brewery project, below is our office's response to those comments:

Comments:

1. What kind of noises can be expected from the project?
 - a. Any noise produced from the site must comply with the Town's requirements.
2. Will there be any weddings or events held on site?
 - a. There is a proposed 900 square foot area that can be partitioned off, where events can be held.
3. What types of smell will be produced?
 - a. The proposed project is a microbrewery not a large scale brewery. The applicant plans to have people eat food on site as other microbreweries do. An operation such as this cannot afford to have any smells that would offend potential customers. See attached information regarding other breweries.
4. How will this project affect the water system?
 - a. The applicant has amended their water use proposal based on people's concerns about water. The project is now proposing to use only 500 gallons per day at the flow rate of 2.2 gpm from midnight till approximately 4:00 am. This water usage is equivalent to a four-bedroom dwelling. The site will have a water meter that the Town monitors.
5. Concerns were brought up about road safety and drunk drivers:
 - a. All of the employees who serve alcohol will have completed the Alcohol Seller Certification and an ID Checkpoint course.
 - b. The existing entrance is an Orange County Department of Public Works approved entrance. No changes are proposed to the entrance. The Kings Highway Bypass is a County road and any issue with vehicles not obeying current traffic laws is an enforcement issue.
6. A few speakers brought up sewer concerns:
 - a. The waste from the site will go through an existing septic tank before entering a pump tank. The pump tank will pump the waste up to an existing sewer main located along

Kings Highway Bypass. The septic tank will allow for solids and waste to settle out and will be pumped out regularly.

7. How many brews per week are proposed?
 - a. The site will start off with four brews per week with the possibility of increasing to 8 brews per week. The 8 brews per week would not need any additional water over the 500 gallons per day that was mentioned above.
8. What are the hours of operation:
 - a. The hours of operation are:

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
9. Where will the spent grain be stored and for how long?
 - a. The spent grain will be stored outside in the back of the building in covered containers. The spent grain will not be on site for more than two days before being removed from the site.
10. Will there be any festivals and/or concerts held on site?
 - a. A presentation was made to the Town Board when Mr. VanPamelen was looking to potentially buy the Sugar Loaf Performing Arts Center. As part of that proposal there had to be a number of events held on site. The current site located at 62 Kings Highway Bypass is not held to those standards and any events that do occur on site will have the appropriate permits from the Town of Chester and comply with any and all Town requirements.
11. How will different uses of the building be handled?
 - a. Any change in use would require Planning Board approval.
12. Will there be any water restrictions during droughts?
 - a. The proposed water usage has been revised to only 500 gallons per day. The water will be used solely for brewery production. No water from the municipal system will be used for irrigation purposes, bathrooms, etc. In the event of a drought the site will comply with the Towns requirements.
13. Will there be any outdoor storage?
 - a. The spent grains will be held in covered containers outside. There are no structures or any storing of equipment outside proposed at this time.

We have enclosed the following information for your review:

- Letters from existing breweries

Sincerely,


Lehman & Getz, P.C.
Jeremy Valentine

cc: Dale Van Pamelen

Fwd: Questions

Dale VanPamelen

Thu 3/7/2019 11:34 AM

To: Lauren VanPamelen <lauren@tinbarn.com>;

From: Tony Brewer
Sent: Thursday, March 7, 11:26 AM
Subject: Questions
To: Dale VanPamelen

From spent grain or the brewing process? No one has complained for either, most people say they love the smell of the process. You can mention that we're in a residential/ commercial area with houses and apartments attached to our physical building. I would say the smell is similar to baking bread in your home and doesn't travel far from the actual brewery. As far as spent grain as long as it's covered and farmers get it within two days even in heat of summer it is fine. Wintertime the spent grain can sit for weeks and not smell at all.

Hope this helps

Cheers

Dave Morrow
Tattered Flag
Sent from my iPhone

On Mar 7, 2019, at 10:41 AM, Dale VanPamelen <dale@tinbarn.com> wrote:

Hi Tony,

We had a public hearing last night and one of the most prevalent issues raised was smell of a brewery.

I was curious. Have you ever had a complaint regarding smell when brewing? We have a boatload of farmers around here so I think we'll be able to unload our spent grain easily but the brewing smell was brought up, too.

Thank you,
Dale VanPamelen
917-902-1164

Sent from my iPhone

On Feb 14, 2019, at 10:14 AM, Tattered Flag Brewery & Still Works <tatteredflagbsw@gmail.com> wrote:

Re: Tin Barn Brewing

Sean Donnelly <sean@foxnhare-brewing.com>

Thu 3/7/2019 11:30 AM

To: Lauren VanPamelen <lauren@tinbarn.com>;

Cc: Dale VanPamelen <dale@tinbarn.com>;

Hey Lauren!

That's awesome! So happy to hear your project is moving forward!

Insofar as the concern about smell, the biggest concern is most definitely the BSG. I would just make sure you have a handful of farmers that you can call in case one of the others bails on you. The last thing you want is a bin full of BSG turning on your sidewalk. It gets really smelly, really fast, especially in the summer. I had a deal with the two local farmers I use that if they ever bail on a pickup, they would never hear from me again. It is that serious. Luckily, I have never had an issue as you are doing them a serious favor by giving it to them.

The smell of the actual brewing process depends greatly on the volume of beer you are brewing at time, how you are venting the brewery and how close to your neighbors you are. Are you in an urban or suburban environment? If not, I would not be overly concerned with upsetting your neighbors. If so, with the proper equipment you can either vent high enough to fix the issue or use a condenser to help eliminate the vapor created by your boil (the biggest culprit in brewery smell). We are fortunate enough to vent to the back of our building, away from the main strip so we have never had any issues.

Let me know if you have any further questions or if a statement of some sort would be helpful. I am always happy to help out a fellow brewer!

Cheers!

Sean Ryan Donnelly

Co-Owner/Brewer

Fox N Hare Brewing Co.

sean@foxnhare-brewing.com

c: 317-209-5767

On Thu, Mar 7, 2019 at 11:12 AM Lauren VanPamelen <lauren@tinbarn.com> wrote:

Hi Sean,

We are getting closer to finally opening! We had our town public hearing last night and one of the issues that came up was smell. I think that we will be able to give away our spent grain easily to local farmers. We were wondering if you have had any complaints regarding brewing smells.

We should be closing on our building in early May and would love to have you come by and get your thoughts on our layout.

Thank you so much!