

MICRO FOOD AND BEVERAGE PRODUCTION SPECIFIC USE PERMIT INFORMATION

BUILDING SQUARE FOOTAGE

Current square footage of building is the current area of _____ ft². At this time of Specific Permit Application there are no plans to expand or add additional area.

SITE DEVELOPMENT

Development of the site will first and foremost be returning the building façade back to original. This will also include brush clearing, tree trimming, landscaping, paver patio, and public entrance. We will then proceed to bring the interior of the building up to all related and current local, state, and federal code. The interior rooms will include office area, private bathrooms, microbrewery, dry and cold storage, public bathrooms, and a public interaction area.

We are currently in negotiations with the attached property owner and plan to purchase his portion. Once successful negotiations have completed we will modify the interior of that property for the use of additional storage.

HOURS OF OPERATION

Our main objective and company mission is to brew the best possible craft beer we can. This means that our main use for the site is brewing quality craft beer and will not be to have a bar. Current Oklahoma laws will not allow us to serve our own beer straight to the public at the time of this application. Until the new bill passes (SJR68-Currently with The Oklahoma State Senate) and becomes law we will only provide tours and merchandise (not including alcohol). Our hours to the public will be 10 A.M.-8 P.M.

Once the bill becomes law we will then open our public interaction area into a Brewpub and serve our beer straight from our Brite Tanks to our customers. The Brewer's Association defines a Brewpub as:

A restaurant-brewery that sells 25 percent or more of its beer on site. The beer is brewed primarily for sale in the restaurant and bar. The beer is often dispensed directly from the brewery's storage tanks. Where allowed by law, brewpubs often sell beer "to go" and /or distribute to off site accounts. Note: BA re-categorizes a company as a microbrewery if its off-site (distributed) beer sales exceed 75 percent. (<https://www.brewersassociation.org/statistics/market-segments/>)

With a Brewpub open our hours will adapt to the increase in public occupancy and beer sells. Still as we stated previously, we will not keep bar hours because our craft of brewing will come first. We will begin with the hours of 10 A.M.-11 P.M. and adjust according to our brewing schedules.

ODOR EXPECTATIONS

The odor coming from the brewery will be much like the smell of fresh baked cookies or freshly baked bread. The small size of our operation and our planned exhausting will keep the radius of noticeable odors to a minimum.

TRUCK DELIVERIES AND PICK-UPS

Our delivery trucks and pick-ups will be minimal. Again, this is due to our considerably smaller operation. In the beginning we will be able to deliver our own ingredients by our personal light vehicles. If this does not work for our supplier or our sheer quantity exceeds light vehicle capabilities we will have their heavy-duty vehicles deliver to our dock. Once we begin distribution we will have distributor's heavy-duty vehicles coming one to two times a week. The delivery and pick-up traffic will be during off-peak hours and will not cause any additional congestion in parking lots and/or local roads.

PRODUCTION QUANTITIES

We need to discuss what a barrel is to allow for the definition of our zoning to be put into perspective. A barrel is 31 gallons of liquid. We plan to brew 2-3 times a week. This will put us producing approximately 553 gallons per week (85% brew house efficiency, 3 times a week). If demand calls for these numbers all year we will brew approximately 928 barrels a year. As defined by the Brewer's Association a microbrewery is:

A brewery that produces less than 15,000 barrels (17,600 hectoliters) of beer per year with 75 percent or more of its beer sold off-site. Microbreweries sell to the public by one or more of the following methods: the traditional three-tier system (brewer to wholesaler to retailer to consumer); the two-tier system (brewer acting as wholesaler to retailer to consumer); and, directly to the consumer through carry-outs and/or on-site tap-room or restaurant sales.
(<https://www.brewersassociation.org/statistics/market-segments/>)

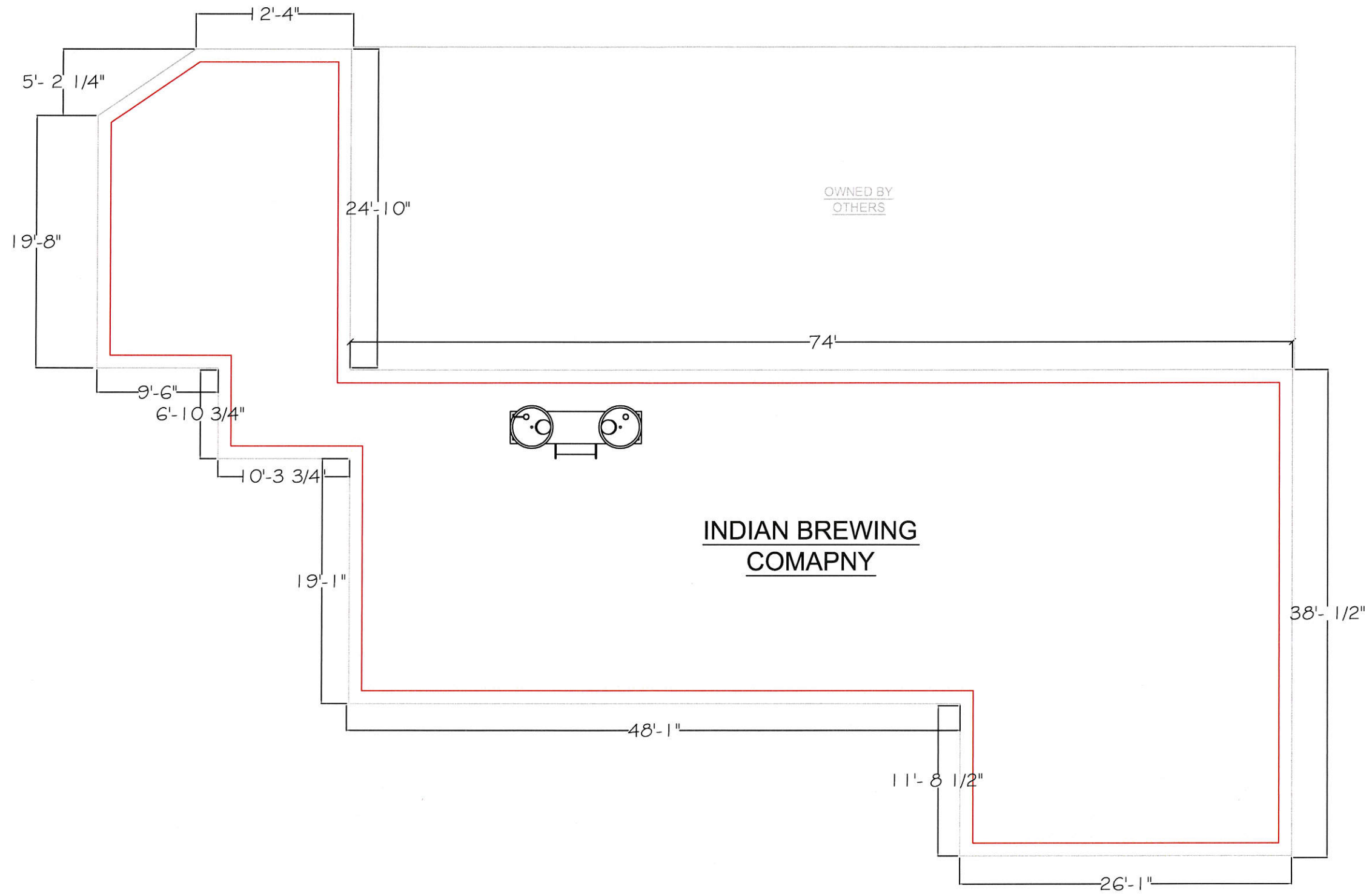
We plan to produce as little as 850-950 barrels per year. As growth is realized we will expand to meet demand but do not foresee the building and location being able to accommodate exceeding the microbrewery 15,000 barrel per year guideline.

DISTRIBUTION EXPECTATIONS

Due to Oklahoma's current laws as discussed under hours of operation we will be subject to the current three-tier system of distribution. We have not selected a distributor at this time. We plan to do 100% of beer sales through distribution. Once the new bill becomes law we will transition into a Brewpub with 25% or more of beer sales on site and the other 75% or less will be through distribution.

NUMBER OF EMPLOYEE PROJECTIONS

Number of direct employees, not including the three current partners, will be zero in the beginning. The microbrewery can maintain with only the partners working on the production of beer as this is the main function of the microbrewery. Once the bill becomes law we will then begin to take on additional employees. We would then plan to hire around 5-6 employees to help with the brewpub as well as brewery interns.



REVISIONS				ENGINEERING SPECIFICATION:				PROJECT TITLE:				333 W DALLAS ST BROKEN ARROW, OK 74011		
No.	DESCRIPTION	DESIGNER	DATE	SPEC				PROPOSED-BREWERY				INDIAN BREWING COMPANY		
				APPROVAL				SHEET TITLE:				CAD FILE NAME:	DWG-NAME	
				AUTHORITY	EXT.	DEPT.	DATE	LAYOUT				SCALE:	NTS	SHEET
								DESIGNER	DATE	CHECKER	DATE	DRAWING NO.	REV.	1
								A.FERGUSON	5/3/2016			SKETCH		OF