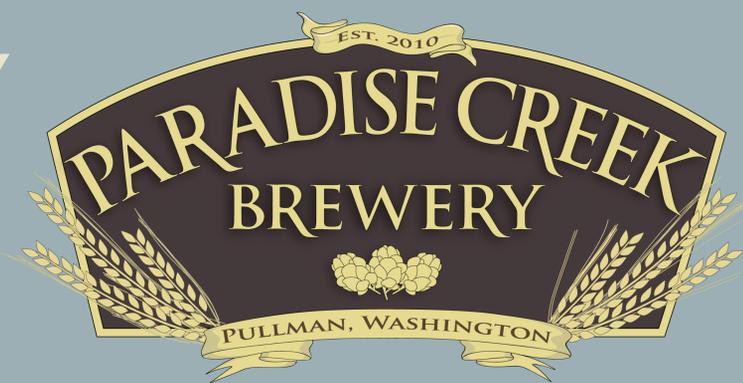


PARADISE CREEK BREWERY PULLMAN, WA ASHTON SIDEBOTTOM FALL 2019



Introduction

Paradise Creek Brewery the only brewery in Pullman Washington, opened in 2010 as a small operation by Tom Handy. In its early years, the brewery was located in an old post office in downtown Pullman with a restaurant in the remaining area of the building. Due to space the brewery only packaged beer in kegs and bottles, which have the lowest space and financial requirements. Growing out of their space and wanting to start canning beer Mr. Handy moved the brewery to a warehouse location. In the new location a 15 bbl brewhouse is set up with 6 fermenters and two brite tanks for carbonating. A full canning line was also installed, allowing the brewery greatly increase their output of beer. Currently the Head Brewer is Brandon Hawkins, and the Assistant Brewer is Wyatt DuBois, both University of Idaho graduates. Their most popular beers are the Huckleberry Pucker and the Kügar Kölsch, which along with many other beers are distributed across Washington State.



Huckleberry Pucker Cans



Paradise Creek Brewery Layout

Responsibilities

I worked very closely with Brandon and Wyatt all around the brewery completing the following tasks in order to produce great craft beer and get it distributed on a quick timeline.

- Milling grain to be used on brew days.
- Mashing in the milled grain to break apart starches into fermentable sugars.
- Boiling and hopping the wort.
- Transferring to tanks to ferment and carbonate.
- Sanitize fermenters with the use of CIP systems, caustic, acidic and sanitizing solutions.
- Sanitizing kegs with caustic, acidic and sanitizing solutions
- Kegging off brite tanks and transferring beer into smaller kegs
- Canning and labeling cans
- Pasteurizing sour ales
- Packaging kegs, cans and bottles to be distributed



Kegging off a Brite Tank

Summary

Paradise Creek Brewery is considered a small Craft Brewery. Although during my experience there, we were brewing at least twice a week, pasteurizing or canning every day and almost always cleaning. I got to apply a lot of knowledge from my winemaking courses into the brewing industry, finding that the largest difference is where the fermentable sugars come from. I also learned how to brew beer on a commercial level, how to package it and distribute it. I also found that I enjoy the pace and energy of a brewery, Brandon and Wyatt are passionate about what they do, and it got me excited to be at work and makes me want to be a head brewer or own a brewery one day. This experience opened my eyes to a new industry and has me wanting to be a brewer in the future.



Milling in Grains for Brew Days



Palletizing Thousands of Cans



Sanitizing Kegs