



# Beadle Brewing System

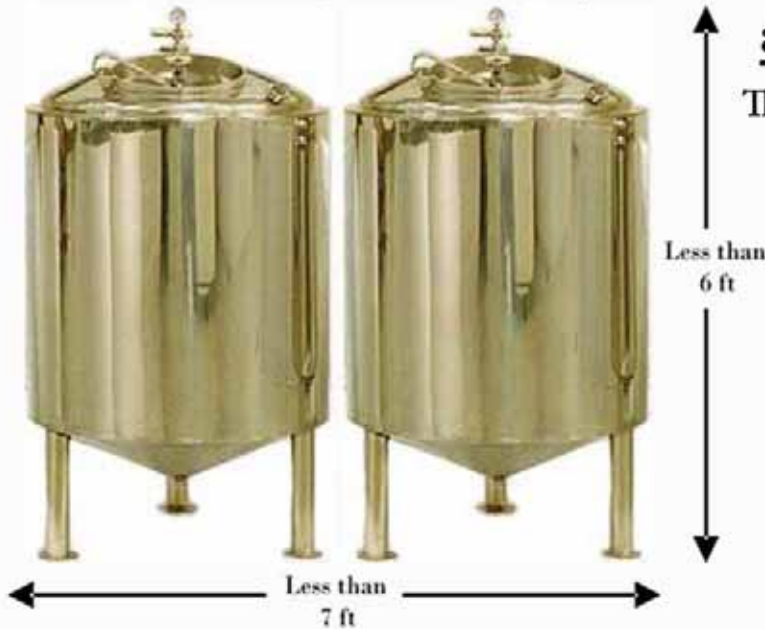


U.S. Patent #5,718,161 & Patents Pending

**10 barrel (2-155 gallon tank) System** **Own a California Liquor License**

**and this Brewpub for \$50,000!**

The type 75 brewpub license also allows you to sell wine and liquor.



### Benefits include:

- ✓ No brewer/brewmaster
- ✓ 30 minutes to brew
- ✓ Brew, ferment, and serve from one tank
- ✓ Only 20 - 100 sq ft of floor space required
- ✓ 30 cents a pint
- ✓ Install in one day
- ✓ Guaranteed consistent, high-quality beers
- ✓ No grain storage, milling, or disposal



### Typical Turnkey Systems

10 barrel (2 - 155 gallon tanks)	\$38,000
15 barrel (3 - 155 gallon tanks)	\$50,000
20 barrel (4 - 155 gallon tanks)	\$62,000
40 barrel (4 - 310 gallon tanks)	\$92,000

Note: Systems include heater, combination fermentation/ serving tanks, glycol chiller, stainless steel faucets or tap directly on tank, and all hoses, valves, carbonator and gauges required for brewing; CO2 not provided; Prices are subject to change

10 barrels= 20 kegs =310 gallons = 2480 pints=1170 liters

Cost/pint	Sale price	Pints sold	Profit
\$0.36	\$4.00	2480	\$9,027
\$0.36	\$4.50	2480	\$10,267

Designed specifically for restaurants and pubs, the Beadle Brewing System is a simple, affordable and practical way to brew your own beer onsite while significantly increasing your profit margins.

Our patented malt extract system incorporates brewing, fermenting, and serving from the same tank.

Our recipes have been carefully crafted to create refreshing, highly drinkable beers.

The price of a delivered, complete set of ingredients to make 10 barrels of beer is \$650. West of the Mississippi, \$700.

# 919 929-8848



Visit the elegant Boulder Dam Brewing Co. in Boulder City Nevada, near Las Vegas. They have our 8 tank system. Note the taps directly on the tanks, so no beer lines. Talk to the owner, Toby Cook, and enjoy all the styles he offers.

### **Brewing Process Overview**

- Step 1: Sanitize tank (10 min) and mix ingredients (30 min)
- Step 2: Fermentation (approx. 5 days)
- Step 3: Chill tank and serve (approx. 2 days)

### **Typical system**

The typical system consists of three (3) tanks to allow the pub/restaurant to have five beers on tap without ever running out. Please ask about mixing beers to produce additional flavors.

### **Minimal site requirements include:**

- ✓ 20-100 sq ft of tiled floor space
- ✓ Floor able to hold 1800 lbs on three legs
- ✓ Standard floor drain
- ✓ 4 standard electrical outlets
- ✓ 3/8 inch valved hot and cold water lines

Contact the TTB at [ttb.gov](http://ttb.gov) for a brewpub application.



The Beadle Brewing System is manufactured by Specialty Products International (SPI) of Chapel Hill, NC. SPI is the only manufacturer of brewpub equipment that also produces malt extract for brewing.

For additional information please contact:

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