Opening a Small Brewery Workshop

Sunday September 27 and Monday September 28

9:00 am - 6:00 pm

If you are considering opening a brewery you owe it to yourself to be as informed as possible. This intensive two-day workshop to be held at Hopshire Farm & Brewery in Freeville, NY will allow you to participate in a 7 barrel brew on the first day. The second day will be devoted to a detailed walk-through of the many licenses and approvals your brewery will need. In one place you will find a comprehensive presentation of what you will need to start your brewery.

Day 1 Brewday

- Start-to-finish 7 barrel brew including mashing, sparging, boil, cooling/ transfer, and yeast pitching
- Using to brewing software to create recipes and measure efficiency
- Conduct pH and SG measurements throughout the process
- Learn the critical aspects of sanitation
- Discuss new and used sources of brewery equipment
- Understand a malt analysis
- Review sources of grain and hops (NY and other)

Day 2 Licensing, Labeling and other Approvals

- We will walk through the Federal and NYS license process
- NYS farm brewery, microbrewery and brewpub differences
- Label and formula approval
- Ag. and Mkts 20 C Wholesale license
- NYS sales tax submission and keg wholesale report
- Payroll tax reporting
- Sales tax payments
- Good bookkeeping practices
- Federal and State Brewers reports and excise tax
- Discussion of brewery business plans
- Brewery/ tasting room architecture
- Introduction to tasting room operations
- Alcohol server training resources

Workshop limited to 12 people to allow participation
Cost $500 per person
A welcome reception will be held Saturday September 26, 5 – 7pm
Breakfast and Lunch will be provided both days
Dinner is on your own
We can provide a list of nearby hotels and restaurants
$100 deposit will hold your place. To reserve call Randy at 607 229-6700

Instructors

Randy Lacey
A facilities engineer for 30+ years, Randy began his transition to brewing about 10 years ago when he became a homebrewer and hops grower. He is a founding board member of the Northeast Hops Alliance and a member of the NY Brewers Association Farm Brewery Subcommittee. He is the co-owner and head brewer at Hopshire Farm & Brewery.

Diane Gerhart
Diane was a public school teacher for 20 years and a small business bookkeeper. She is now co-owner and Business Manager of Hopshire Farm and Brewery where she manages the tasting room and is responsible for all bookkeeping, payroll and tax submissions.

Marty Lacey
During a long career as a carpenter Marty has also been a home brewer and winemaker. For the last two years he has also been a brewer at Hopshire Farm & Brewery. His attention to detail and problem solving skills are important to beer quality at Hopshire.

Courtney Lacey
A graduate of the SUNY School of Forestry at Syracuse University, Courtney was the assistant brewer at Hopshire for 9 months after our opening. Soon after moving to Baltimore she was hired as a brewer at Heavy Seas Brewery where she has been for the past year.