

POWDERKEG

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CONTRACT BREWING & PACKING



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Powderkeg has been consistently producing award-winning beers of the highest quality since 2015. Our facility in Devon is perfectly equipped to offer an industry-leading, SALSA-accredited contract brewing service, with a custom built 20 bbl brewhouse, 25,000L of tank capacity and in-house packing facilities for keg, can, cask and bulk container.

With 15 years of professional brewing experience, we understand what it takes to bring a top-quality product to market. We're brewers first and foremost and we offer our contract brewing and packing services with the same commitment and passion we have for our own products. Offering competitive rates to give you room to be commercially competitive, we seek to build long-term, mutually beneficial contract partnerships based on trust, reliability and consistently great beer.

A stylized, handwritten signature in black ink, appearing to read "John Magill".

JOHN MAGILL
Founder & Head Brewer



WHO DO WE DO CONTRACT BREWING AND PACKAGING FOR?

- Existing breweries where demand has overtaken capacity.
- Serious start-up breweries who want to pre-launch product or avoid big capital investments.
- Hospitality chains and retailers looking for a white-labelled beer that will deliver a good margin and strengthen their brand.

WHY CHOOSE US?

- Our brewery, packaging equipment and all procedures are SALSA approved.
- Our Head Brewer has over 15 years of professional brewing experience, and has won major industry awards including World's Best Lager, UK's Best Lager and UK's Best Low ABV Pale Ale.
- Powderkeg has won countless other awards for the quality of our beers including coveted SIBA, Great Taste and World Beer awards.
- You know how you want your beer to be, we know how to get there. We have vast experience producing and packaging all kinds of beer styles and can offer effective technical advice to ensure great results.
- Flexible service – we can offer beer packaged in Keg, Can, Cask or Bulk Container, or a mix thereof. We can brew it for you, or you can send us finished beer for packaging. You can supply ingredients, or we can. Just let us know what you need and we'll do our best to make it possible.
- Most of our own beers our Vegan and Gluten-free and yours can probably be too



“Powderkeg has provided us with consistently excellent service, always meeting our stringent specifications. John is always open to suggestions and tweaks to our procedures and offers clear and helpful advice on how to ensure the best product possible. Additionally, his team at Powderkeg are professional, courteous and welcoming”

Johnny Clayton
Big Drop Brewing Co

BREWING

DO I HAVE TO PROVIDE THE INGREDIENTS?

This is optional. We can include them in the cost of your quote. However, if you have your own ingredients or if you require unusual adjuncts or rarer hops, you can specify this when you contact us and we will discuss this with you. For ongoing projects, we generally recommend you contract your essential hops on an annual basis to ensure supply.

HOW LONG DOES IT TAKE TO BREW THE BEER?

This will depend on the style of the beer and the schedule we are currently working to as contract slots are often booked up weeks in advance. The sooner you can commit to your contract and pay the deposit, the better. We can then confirm your contract slot and timescales.

Standard timescales would be:

Contract Brewed Ale: 14-16 days from brew date

Contract Brewed Hoppy Pale Ales: 21 days from brew date.

Contract Brewed Lagers: 15-20 days in primary. Lagering time is dependent on customer preference (normally 2-6 weeks).

Packaging only: 5 – 7 days

These timescales will be coordinated with the overall brewing and packaging schedules and confirmed when you commit.



CAN I DO A TEST BREW FIRST?

Yes! We offer 100L pilot brews for basic proof of concept. The output here is bottle-conditioned in 750ml bottles. These are not entirely representative of a full-scale brew, but close enough to clear up most unanswered questions.

We can also offer full-scale test brews. You will need to discuss this with us. Test brews generally take just as long as a full brew to produce and are charged appropriately, but there can be savings made on packaging materials and costs.

CAN YOU DEVELOP RECIPES FOR ME?

Yes! We can develop a recipe and provide a full pilot brew and samples of the recipe. This service is charged at £800 + VAT. The IP from the recipe belongs fully to you as the customer. You will receive a report outlining the recipe and processes required to replicate the beer.

WHAT IF I DON'T HAVE A SPECIFIC RECIPE OR PRODUCT IN MIND?

We have a range of over 50 tried and tested recipes for beers we have produced under the PK brand. You can browse the menu and we can supply them as white label products as is or with suggested tweaks to make them uniquely yours.

HOW CAN I ENSURE THE BEER TASTES THE SAME AS WHEN I MAKE IT?

This can depend on a number of variables. A clear and comprehensive recipe is a key element. You should also discuss any possible variations in ingredients with us (for example water profile and pH, ingredient suppliers, equipment design, specific processes, etc.). We will always endeavour to ensure your beer is as close to the original as is possible.

WHAT ARE YOUR QA/QC CONTROLS?

We are a fully accredited SALSA plus Beer facility and as such our processes, procedures, and controls adhere to and are audited against these rigorous quality standards to ensure we are producing quality products. We are happy to provide copies of any of our policies and quality documentation.



WHAT FILTRATION METHODS DO YOU USE?

Filtration will have numerous effects on the finished product, from clarity, to flavour, aroma, to shelf life.

Please note that we offer no shelf life guarantees on partial or unfiltered products not brewed by us. If you are supplying beer for packaging partially or un- filtered, you will need to sign a disclaimer.

Filtration will result in loss of product. Levels of losses will depend on various factors, but the better prepared the beer, the lower the losses. We can discuss optimal beer preparation with you when we quote.

In general, and as a guideline only:

No filtration – maximum flavour and aroma, beer will probably be hazy and shelf life will be approximately 3 months.

Sterile filtration - (3 or 4-stage to 0.45 micron) – flavour and aroma will be reduced somewhat, beer will be crystal clear, shelf life will be up to 12 months.



PACKING

DO YOU OFFER PACKING ONLY?

Yes! You can send raw beer to us in batches of 2000 or 3000L for processing and packaging into cans, kegs or casks.

WHAT PACKAGING OPTIONS ARE THERE?

Our contract brewing/packaging offers a wide range of packaging options - Can, Keg, Cask or Bulk Container. There are, however, minimum volumes required for each option and losses will be higher the more options are taken.

We offer as standard:

Can: 330ml standard, 440ml standard

Keg: 20L, 30L, 50L

Cask: 9 gallon

Bulk Container: 1000L Arlington

HOW ARE CANS PACKED?

As standard we package into plain cardboard boxes of 12 or 24 cans with a generic case label. You can of course supply your own branded boxes.

DO WE NEED TO SUPPLY DRAUGHT CONTAINERS?

KEGS - As standard, we do not hold stock of kegs for contract filling, and these should be supplied by you. All pre-supplied kegs must be clean, sterile and pre-purged with CO₂. However, we do offer a limited keg cleaning service and if that is of interest, please mention it when you first enquire.

CASKS - should be supplied clean. We will then steam-sterilise them internally prior to filling. All casks will be inspected and any that are dirty and unsuitable for filling will be cleaned by us, but additional charges will apply. Racking to E-Cask (or similar) is possible, but these must be supplied clean, by you, in time for racking.

WHAT SORT OF KEGS CAN YOU FILL?

We fill and supply any keg that has a standard S-type coupling. This includes eKegs, Kegstar, Ecokeg, Dolium, etc.

We can also fill Key Kegs, but there is a small surcharge.

Other kegs and keg fittings can be utilised but may attract additional costs.

DELIVERY

HOW ARE FINISHED GOODS TRANSPORTED?

Pallets will be stacked as follows as standard, unless the recipient of the pallet gives us written instructions to stack differently. Pallets stacked beyond these specifications are likely to be unstable during transit and threaten the integrity of the contents.

For pallets of finished goods, Powderkeg will arrange transport. This cost will be included in your quote. For delivery outside of the UK Mainland - Scottish Highlands and Islands, Northern Ireland etc. - there will be additional delivery charges and you will need to advise when we quote.

CANS

330ml Cans - 10 layers of 18 cases of 12 cans = 180 cases total - 785KG

440ml cans - 8 layers of 18 cases of 12 cans = 144 cases total - 775KG

KEGS

30L Stainless Steel Kegs - 4 layers of 6 = 24 total - 970KG

50L Stainless Steel Kegs - 2 layers of 6 = 12 total - 780KG

One-Way/Single Use Kegs - Manufacturer Dependant

CASKS

9G - 3 layers of 6 = 18 total - 900KG

DO I NEED TO SUPPLY LABELS?

Your quote will include generic information-only labels for kegs, casks and any secondary packaging. Any custom labels and all labels for canned products will need to be supplied by you. We will provide label specifications when we quote.

CAN YOU STORE MY BEER?

We do not ordinarily store beer. Once you are notified that it has been packaged it must be dispatched by us or collected by you within 48 hours. Storage charges will apply to beer that stays on site beyond the dispatch window.

WHAT ABOUT DUTY?

You can state on the order if you wish the beer to include duty or not. This will be determined by the type of HMRC registration you hold as this controls whether you can hold beer brewed at another location at your premises. It is your responsibility to ensure you have the relevant licences and permissions in place and we will require proof if we are dispatching duty-unpaid.

FOR MORE INFORMATION ON OUR
CONTRACT BREWING & PACKAGING
SERVICES PLEASE CONTACT

JOHN@POWDERKEGBEER.CO.UK

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WWW.POWDERKEGBEER.CO.UK