JBT®

A&B PROCESS SYSTEMS



# PROJECT SPOTLIGHT

MOSINEE BREWING COMPANY (MBCO)
CELEBRATES THEIR ONE YEAR ANNIVERSARY OF
BREWING WITH A&B PROCESS SYSTEMS EQUIPMENT!



The Mosinee Brewing Company transforms the brewery and taproom experience, creating a major attraction for central Wisconsin visitors. This sophisticated venue includes a brewery, tap room, and event space for meetings, parties and entertainment. In house brews are tapped alongside non-alcoholic options including kombucha and locally cold brewed nitro coffee.

**This unique brewery opened its doors on November 15th, 2018, after three years of design and construction.** However, when the brewery opened to the public, they were unable to brew their own beer because of the federal government shut down, delaying the issuing of the Federal License until March 2019. They were proud to serve 10 Wisconsin crafted beers by local breweries on their taps. The locals didn't seem to mind, since they watched the production of this facility for over three years! MBCo was able to release their first beer in April 2019.



Each element of this building's historic renovation has been meticulously thought through; locally sourced materials speak to the brewery's central Wisconsin roots.

**A&B Process Systems (Stratford, WI) was the preferred supplier for their brew kettles, platform, automation and installation of equipment and piping.**



## A&B PROCESS SYSTEMS SUPPLIED THE FOLLOWING EQUIPMENT/SERVICES:

**Mash/Lauder Tun** - insulated tank with wedge wire strainer bottom and a grain rake agitator.

**Brew Kettle/Whirlpool** - Insulated tank with tangential ports and fire box tank heater on the bottom.

**Hot Water Tank** - Insulated tank with Natural Gas with indirect fire heater and fire box.

**Piping Installation** - The installation team installed three pumps, forty-five valves, an eight-port flow panel and about 300 feet of interconnecting tubing to transfer wort and beer between tanks during brewing and to inject hot water, cold water or water tempered to a target temperature during the brewing process depending on the requirements of the current brew.

**Equipment Setting** - All equipment listed above in addition to 6 Fermenters and a Cold Water Tank were unloaded, rough set, leveled and anchored.

**Automation & Controls** - Select tanks are equipped with temperature probes and level sensors as well as inline flow meters that feed back to a control panel that controls the brewing process. The system also has proximity sensors on the tank doors and a flow panel to interlock the system from running while tanks are open, or the flow plate is incorrectly configured. The HMI panel display allows the brewer to find and address issues or make target changes and corrections to the brewing process for a recipe

# SEE WHAT MOSINEE BREWING COMPANY HAS TO SAY:

*"Using local businesses was a huge deciding factor, and A&B Process Systems is a "next-door" neighbor, only 20 miles away," said Lyn Kearns. Supporting the local community was important to both Lyn Kearns and Greg Sperry, owners of Mosinee Brewing Co, for this project, as they knew the local community is what would be supporting them. The first time the MBCo (Mosinee Brewing Co) team met with the A&B team in Stratford, they knew they would be the perfect fit."*

*"We walked into the conference room with at least 10 A&B engineers. We were blown away at how dedicated the team was, these 10 people were there to hear our dream and see our idea and show how they could help us. We were in absolute aw, they were great people and we had so much fun working with this team," Lyn and Greg noted, "When we went on a tour at the facility of A&B Process Systems, (A&B) explained how they were going to make it all happen."* Greg explained, *"We had a lot of help in the design and choosing of A&B Process Systems from a friend who was really involved in the brewery process. His passion for brewing and his experience with A&B Process Systems within the dairy industry was a great deciding factor to choose them."*

*"When they told us that they make pharmaceutical vessels, that was so close to my old career,"* Lyn said. *"I know how impeccable it has to be. It can't have any bacteria, contamination or any imperfections. I knew it was going to be the highest quality possible coming from a facility like A&B."*

After the MBCo team chose A&B Process Systems to be their supplier, it was time to get to work. Our engineering team worked with Greg to come up with the perfect solution for their brewery. *"Watching it go from a piece of paper to reality, was simply amazing,"* said Greg Sperry.

*"I will never forget the day they brought the kettles. It was so amazing to see the lift that brought them in. The installation team members were wonderful and did such a fantastic job. It almost felt like slow motion seeing it,"* Lyn excitedly explained.

*"It is exciting because now A&B employees can join us and take pride in their amazing work at the brewery. They (A&B) even made a wonderful sign to display by their system. Chad Rotar, the construction manager of the project was an unbelievable resource and a lot of fun to work with. Every time we went to him with something, he figured out a way to do it. Chad even had a great idea for the beer chips used here at MBCo. They ended up making the coolest beer chips, we are so proud to have such a beautiful piece of art represent our company,"* said Lyn.

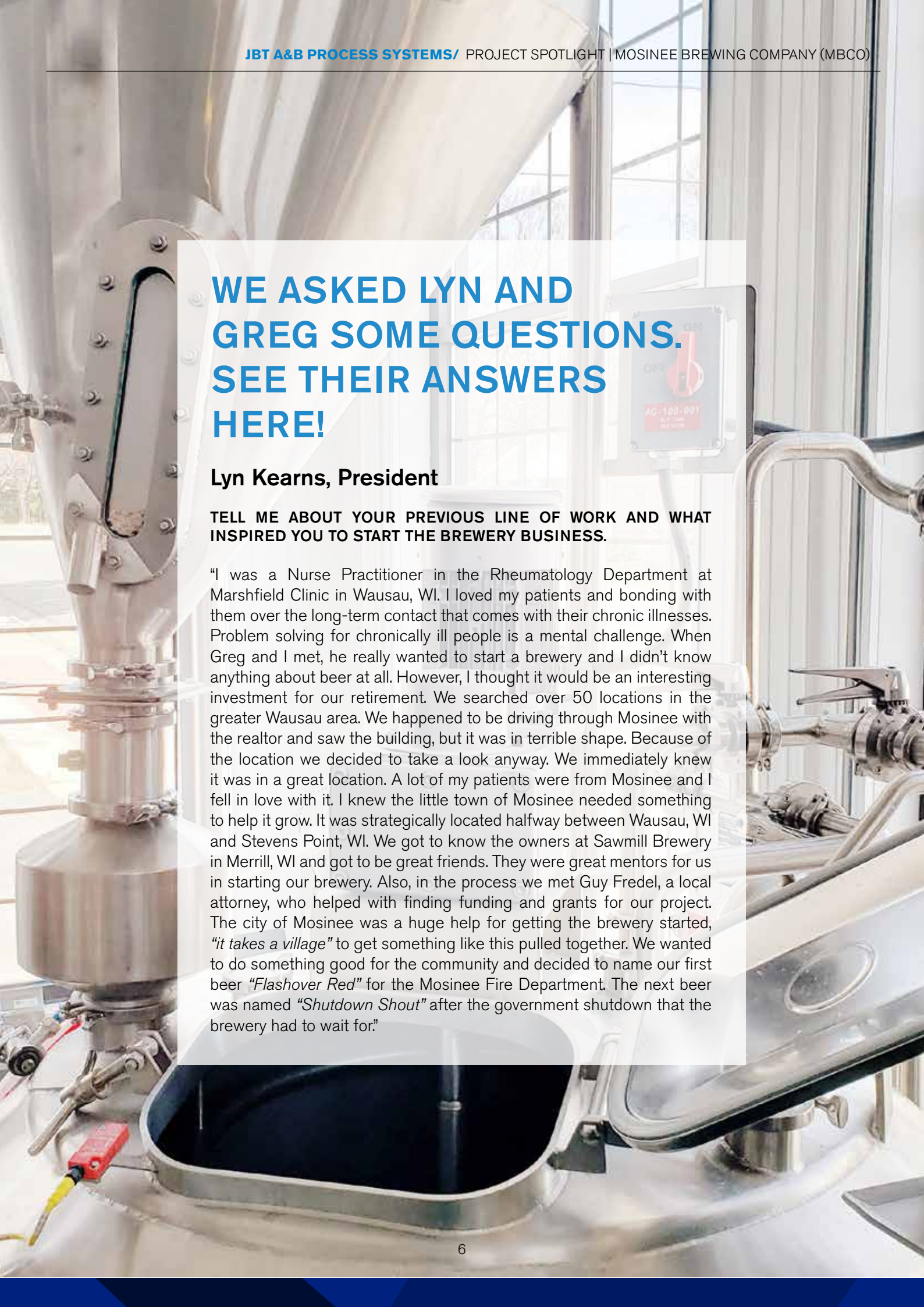
A&B proves their dedication from all aspects of the project. *"The problem-solving capacity of the entire A&B team is amazing. They were able to make onsite changes, on demand, as we seen fit. The after-project support has been great, too. Any time we had a question, they were great about getting an answer to us, or getting to the brewery right away to help. Papa Sane and Vince Krueger, both in the Automation department were a huge help for the changes and updates that needed to be made. We really appreciated the quick response,"* Greg and Lyn explained.




**LASTLY, WHEN WE ASKED GREG AND LYN ABOUT THEIR OVERALL THOUGHTS, THIS IS WHAT THEY HAD TO SAY:**

*"Considering we have never done anything like, this before, this could have been a nightmare. It went so smoothly and without a doubt it has created a wonderful relationship with A&B. We were lucky to work with such wonderful people. Their system has given us the capability and flexibility of so much!"*





# WE ASKED LYN AND GREG SOME QUESTIONS. SEE THEIR ANSWERS HERE!

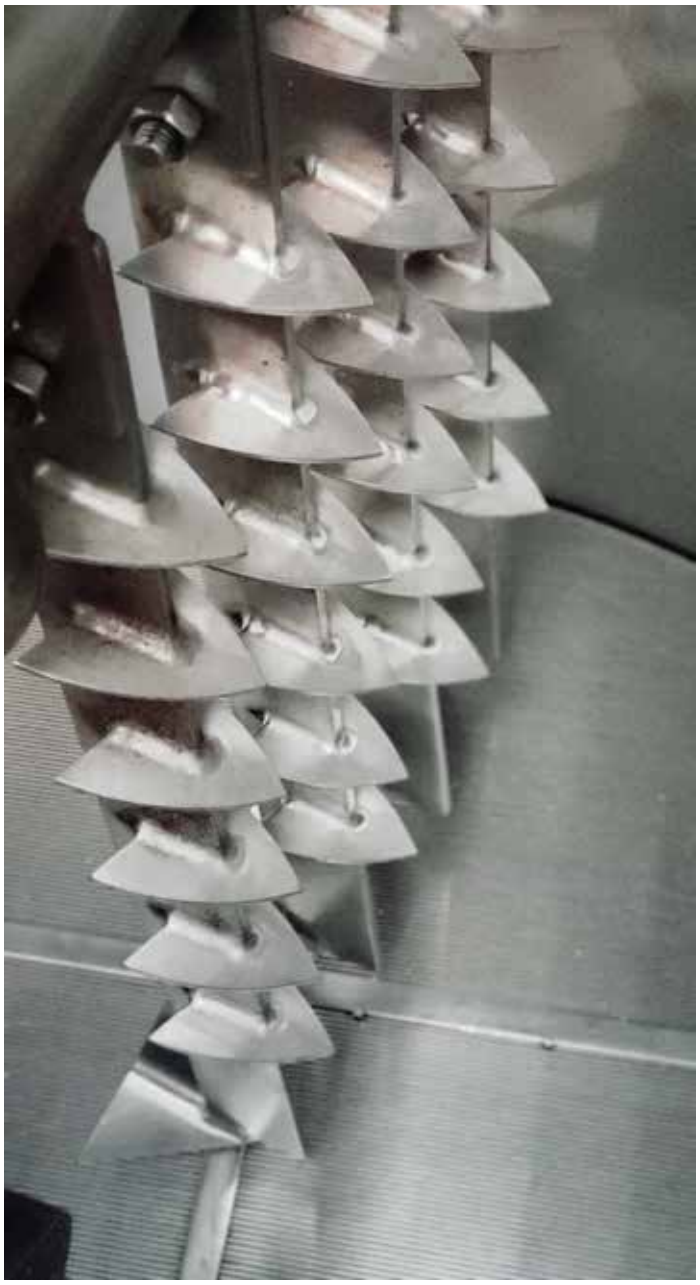
## Lyn Kearns, President

**TELL ME ABOUT YOUR PREVIOUS LINE OF WORK AND WHAT INSPIRED YOU TO START THE BREWERY BUSINESS.**

"I was a Nurse Practitioner in the Rheumatology Department at Marshfield Clinic in Wausau, WI. I loved my patients and bonding with them over the long-term contact that comes with their chronic illnesses. Problem solving for chronically ill people is a mental challenge. When Greg and I met, he really wanted to start a brewery and I didn't know anything about beer at all. However, I thought it would be an interesting investment for our retirement. We searched over 50 locations in the greater Wausau area. We happened to be driving through Mosinee with the realtor and saw the building, but it was in terrible shape. Because of the location we decided to take a look anyway. We immediately knew it was in a great location. A lot of my patients were from Mosinee and I fell in love with it. I knew the little town of Mosinee needed something to help it grow. It was strategically located halfway between Wausau, WI and Stevens Point, WI. We got to know the owners at Sawmill Brewery in Merrill, WI and got to be great friends. They were great mentors for us in starting our brewery. Also, in the process we met Guy Fredel, a local attorney, who helped with finding funding and grants for our project. The city of Mosinee was a huge help for getting the brewery started, *"it takes a village"* to get something like this pulled together. We wanted to do something good for the community and decided to name our first beer *"Flashover Red"* for the Mosinee Fire Department. The next beer was named *"Shutdown Shout"* after the government shutdown that the brewery had to wait for."








CP-2
1703520201
208VAC
DANGER
HIGH VOLTAGE
WARNING







### WHAT WAS YOUR BIGGEST CHALLENGE DURING THE STARTUP PROCESS?

"Getting all the different pieces of the puzzle put together- funding, ideas, creating an inviting space, being the center of town were all important pieces"

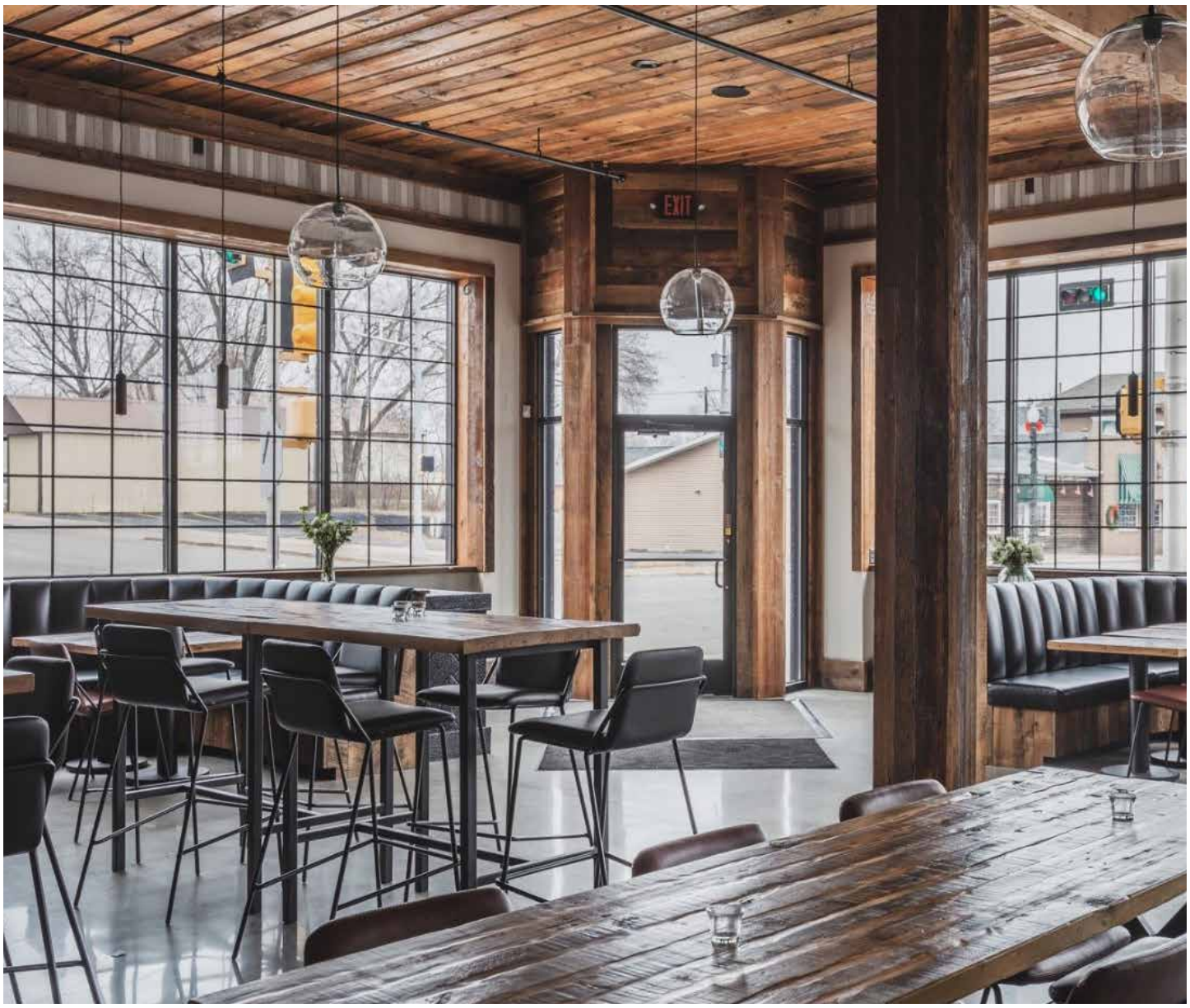
### NOW THAT THE BREWERY IS FUNCTIONAL, WHAT IS THE MOST ENJOYABLE PART OF THE BUSINESS?

"Telling our story about how we went from an idea to what it is now. How it has grown so quickly. The people are great. I am a people person and it is a blast sharing our story. At one point after the exterior renovations were completed, we had thought about selling the building. Shortly after, Greg decided that wasn't an option and we went full speed ahead with the project."



### LASTLY, YOUR FAVORITE BEER BREWED TO DATE?

"If you would have told me I was going to open a brewery 10 years ago I would have told you, *"you were crazy because I hate beer."* Then I met Greg and I have learned to appreciate beer. I enjoy the Flashover Red, The Beast of Bourbon and dark beers. However, the Pineapple IPA surprised me with the taste. I really really enjoy that one. Our newest beer is (Don't) Stand By Me Maibock, in recognition of the COVID19 crisis. I will have to go with Pineapple Comet as my favorite. Naming beer is a lot of fun too!"


EXIT





## Greg Sperry, Brew Master

### WHAT IS YOUR STORY BEHIND BREWING BEER AND HOW LONG HAVE YOU BEEN DOING IT?

"I kid about this because I was with a Wausau Home Brew Club since 2001 but I officially brewed my first beer in 1972. It was awful. My roommate would drink it, but I wouldn't. He must have enjoyed it because it was free. I had quit brewing for a little while, then my daughters got me a home brewing kit in the early 2000's for a gift and I picked it back up."

### WHAT IS ONE THING YOU FIND UNIQUE ABOUT YOUR BREWING SYSTEM?

"Well I have two things, First - we have a lot of brewers that come up from the Madison, WI area and last year four brewers came into the brewery and said holy smokes, this is a first-class brewery system, this isn't what you normally see. The industrial piping looks so professional. Secondly - I had gone a couple weeks before the system was delivered to A&B with a couple of friends and my intent was to make sure I knew exactly everything that was coming and that it was complete. When they brought the system, I noticed the computer that was very large and wasn't going to fit into the space I had anticipated. We looked at different areas for the computer, and we got to talking about it with Chad Rotar (A&B construction manager) and we came up with the idea to disconnect the monitor and necessary buttons and hung them on the platform on the system. The remaining section was able to go on the mezzanine and is out of sight and is a perfect fit. It shows the flexibility to utilize the brewing system for more than just beer. We have even brewed a Spiked Seltzer and a Cream Soda, with future plans for a Root Beer."



### HOW DO YOU DIFFERENTIATE YOUR BEER FROM OTHER BREWERIES?

"I think the magic here is that we are a very small brewery and for one thing, we chose the right head brewer that is able to do this. We make many different varieties of beers. We have the ability to make some excellent beers, of many different flavors. We make so many different options that sometimes the customers are saddened when they have to find a new favorite beer for the time being."



### LASTLY, YOUR FAVORITE BEER BREWED TO DATE?

"The one I have in my hand."
"I mean, it's kind of like children, I can't pick a favorite they are all my favorite. However, I do really enjoy the Beast of Bourbon."










BEFORE






AFTER




## WRITTEN BY: MYRANDA SCHWANTES, MARKETING COORDINATOR AT A&B PROCESS SYSTEMS

On behalf of A&B Process Systems, we would like to thank the Mosinee Brewing Company for the work we have completed together. Mosinee Brewing Company, now celebrating its one-year anniversary of brewing their own brew, will hold a celebration following the COVID19 crisis. A&B Process Systems is a proud preferred supplier of the Mosinee Brewing Company. We look forward to their continued success and our partnership.

**ABOUT THE AUTHOR**:
*"With several years in the food and beverage industry, I have seen some remarkable projects and innovative products. It's always an exciting project when it's a start-up company or located close to home. We were lucky with Mosinee Brewing Co. – start-up company AND close to home! I truly value the hard work and dedication the team here at A&B Process Systems put into this project and look forward to watching the MBCo grow in the years to come!"*

A&B PROCESS SYSTEMS

abprocess@jbtc.com | **jbtc.com**













A&B PROCESS SYSTEMS

abprocess@jbtc.com | **jbtc.com**




**JBT LIQUID FOODS**

FRESH PRODUCE TECHNOLOGIES | FRESH-CUT, ROBOTICS, STEAMING | FRUIT AND VEGETABLE PROCESSING | SECONDARY PROCESSING | ASEPTIC SYSTEMS | FILLING AND CLOSING | IN-CONTAINER STERILIZING | TRAY SEALING | HIGH-PRESSURE PROCESSING | POWDER PROCESSING | TUNA PROCESSING

OUR BRANDS

A&B Process Systems · AVURE Technologies · FranRica · Fresh'n Squeeze · FTNON · PLF International Ltd · SF&DS Food & Dairy Systems · XVISION · Proseal

JBT®

We're with you, right down the line.™

A&B Process Systems Corporation
212700 Stainless Ave.
Stratford, WI 54484
USA
Phone: +1 715 687 4332
Fax: +1 715 687 3225
abprocess@jbtc.com

hello@jbtc.com | jbtc.com

A&B PROCESS SYSTEMS N01-EN 04•2020