

0:06

hey everyone welcome to studly brewing

0:08

my name is blake edmonds the owner and

0:10

founder of studly brewing company i

0:12

wanted to take you on a quick virtual

0:14

tour of our place here i'm more of a

0:15

visual person thought so i thought i'd

0:17

uh show you what we have going on

0:19

instead of just writing about it and

0:20

showing you some couple pictures here

0:22

and there

0:23

so i will warn you ahead of time

0:25

scorsese and spielberg were busy

0:28

so i'm gonna be shooting this uh on my

0:30

phone here so apologize for uh the rough

0:33

cuts everything but uh hopefully this at

0:35

least give you a better feel for what we

0:37

have going on here uh we're in

0:38

chesapeake virginia in the berkshire

0:40

shops uh here we have just give you a

0:43

quick 360 view of the property here uh

0:46

ample parking that we have outside here

0:48

some great

0:49

neighbors and tenants uh as well and

0:51

i'll stop here first uh to show you our

0:53

outside patio air space area here

0:56

we're to be fencing this in with a chain

0:59

link fence kind of similar to what you'd

1:00

have at a little league outfield uh and

1:02

putting that uh barrier on the top there

1:05

to simulate an outfield fence and we're

1:07

gonna have some outside seating here uh

1:10

mainly some picnic tables being placed

1:11

out here and uh referred to this area as

1:13

the outfield uh just a reminder studly

1:16

brewing has a tasteful nod to america's

1:18

pastime baseball so we'll have a lot of

1:20

kind of baseball themed uh

1:23

pieces going on throughout the brewery

1:24

here so let's go ahead and step inside

1:26

and i'll show you uh more about what we

1:28

have going on and our plans for the

1:30

future with this area

1:34

so stepping in the front door here uh

1:36

we'll move over we have some

1:38
baseball lockers that we picked up that
1:40
we're going to change into our
1:41
merchandise area there so
1:43
we'll hang all of our shirts and hats
1:45
and everything probably space those a
1:47
little bit to add some more shelving
1:49
space to
1:50
show off all of our retail merchandise
1:52
with our logo that won
1:55
a crushy uh recently for uh best uh best
1:59
typographic logo in the country uh from
2:01
the craft beer marketing awards so
2:03
hopefully you're gonna sell a lot of
2:04
shirts with that logo on there so
2:06
stepping inside here i'll give you a
2:08
quick pan and then we'll talk about the
2:10
area again it's about 3 600 square feet
2:12
in here uh we're
2:14
zoned to have
2:16
roughly 143
2:18
on capacity here we'll be a little bit
2:21
less than that to start i'm targeting

2:23

around 100 seats to start and then we

2:25

can kind of build from there

2:27

with the capacity

2:29

one of the things i loved about this

2:30

location in particular it was a former

2:32

restaurant space so it had some great

2:34

bones a great starting point

2:37

for uh for starting this project here is

2:39

i'll point out some of those areas

2:42

that we're already here that we don't

2:43

even have to

2:44

build out or take into the cost one

2:46

being this awesome bar

2:48

here it's roughly 18 seats up at the bar

2:52

we're currently building out a back bar

2:54

shelving there that's also going to

2:55

house our draft tower

2:58

right there in the middle a nice little

3:00

bar back fridge in the back there as

3:01

well

3:02

some shelving up here that we're going

3:03

to paint and uh and touch up

3:06
as well
3:08
so we have the bar area over there and
3:10
then i'm going to pan back around to the
3:12
front
3:13
some new light fixtures that we're
3:15
working on that we just finished
3:16
painting up we're going to hang those
3:18
and change out all these light fixtures
3:20
that are currently in here
3:22
put some awesome edison bulbs in there
3:24
really add to the atmosphere here
3:26
uh part of the mess you know we're doing
3:28
the construction so there's a little bit
3:30
going on uh this few of our tables and
3:33
everything that we have set out here uh
3:35
here's access to that patio area that we
3:37
just looked at and then down along this
3:40
wall here
3:41
all the way up until the office space
3:43
which i'll point out here in a second
3:44
we're gonna put a bench seating which is
3:46
actually going to be a wooden dugout

3:48

bench

3:49

then we're going to place these tables

3:51

out against that bench seating there and

3:53

then kind of show the example here put

3:55

out here but cover these tables here

3:57

with a baseball cards that we're then

3:58

going to epoxy over

4:00

so been collecting cards from all my

4:02

buddies and some from growing up if you

4:04

all have some cards that you want

4:06

featured on some of these tables by all

4:08

means

4:09

send them my way

4:10

love to have them and showcase them on

4:12

our tables uh here's a few of the chairs

4:15

and everything that we have uh no

4:16

worries we're not going to keep a

4:17

holiday theme here with our chairs we're

4:19

actually going to paint those over

4:21

uh over here is going to be our new

4:23

office space i'll show you where the

4:25

current office space is and what we're

4:26
changing that into but relocating the
4:28
office over there over there uh we'll
4:31
also put some industrial shelving over
4:34
in this corner here to
4:35
store all of our grain
4:38
and walking over this way is one of the
4:40
cool cooler features uh literally and
4:43
figuratively of the front of house but
4:45
this is going to be our walk-in cooler
4:46
area
4:47
these tanks here are all grundy tanks uh
4:50
single-walled serving tanks uh we're
4:52
going to use six of these
4:54
for our finished product so the
4:56
basically think of these as a giant keg
4:58
uh from the fermenters the beer is going
5:00
to come into these serving tanks here
5:02
and be carbonated and then pump straight
5:06
uh up
5:07
down the ceiling over here
5:09
back down over there to uh to the tap
5:12
handles over there to be served out of

5:14

so

5:15

these tanks will hold uh hold six of

5:18

those beers we'll have eight tap lines

5:20

total

5:21

and the other lines will be kegged off

5:24

uh probably placed in the middle here um

5:26

and then we have a a smaller three and a

5:28

half barrel

5:29

serving tank that will hold our craft

5:30

root beer

5:32

one of these larger tanks will be moved

5:34

to the back for a hot liquor tank which

5:35

i'll tell you about here and then over

5:37

here i'll step back a little bit since

5:38

they're pretty tall these are three

5:40

fermenters that we have here latina

5:42

fermenters seven barrel fermenters that

5:44

we picked up in miami florida uh and

5:46

drove back up this way while gathering a

5:48

bunch of other equipment

5:50

these

5:51

tanks are going to be squeezed through

5:53

them a little bit are going to go into

5:55

the current

5:56

office area

5:58

so we're going to take out

6:00

we're going to take out this wall here

6:03

and completely open up this uh this

6:05

space in here and then the the three uh

6:08

fermenters are going to sit basically in

6:10

the corners here um so and kind of turn

6:13

around to give you kind of where we're

6:15

talking about so right next to the bar

6:17

here it's going to be an awesome another

6:18

visual feature to the whole

6:20

layout here um up in

6:23

up in the corners here both there and

6:25

there will hold our glycol chillers for

6:27

both the fermenters and then also the

6:28

trunk line uh for the for the beer there

6:32

so yeah so those three will go in there

6:34

let me turn back around forgot to show

6:35

you down the hall a few kegs we have

6:38

lined up here

6:40
and then also just our bathrooms women's
6:42
bathroom men's bathroom already built
6:44
out don't even have to worry about
6:46
building in bathrooms which can be quite
6:48
a cost a little bit of a server server
6:51
station here it's a bit of a mess
6:53
organizing that right
6:54
right now
6:56
i'll walk back over here so i told you
6:58
got these with latin as fermenters from
7:01
miami uh we actually picked up uh all of
7:04
these grundy tanks
7:05
uh from quincy illinois
7:07
over there and and drove them back uh as
7:10
well so that was quite a quite a fun
7:11
journey over there we just got done
7:13
with some welding work there for these
7:15
tanks to add ports for the carbonation
7:17
stones and racking arms they're the lids
7:19
right there for those tanks
7:21
now we'll step to the back of the house
7:25
so coming back over here you can kind of

7:27

see on the floor a little bit of a

7:28

layout they talk about this wall that's

7:30

right here in front of us

7:32

that's going to be removed to really

7:34

open up the space

7:35

but down here on the on the floor uh we

7:38

have uh the smaller box right here this

7:41

is our hot liquor tank is going to be

7:42

placed which one of those is going to be

7:44

one of the serving tanks uh this area

7:46

right here is going to be where our brew

7:47

kettle sits and then right up there is

7:49

going to be where our mash tun is

7:51

those are sitting in colorado right now

7:53

just waiting for us

7:54

to start on our first

7:56

construction project which i'll jump

7:58

back over here uh where these holes are

8:00

on the wall here um this is basically uh

8:02

gonna be we're gonna blow out this uh

8:04

door here and then put a roll-up garage

8:06

door in order to fit uh photo fit our

8:09

tanks in and then also uh get deliveries

8:11

and everything but i'm jumping ahead let

8:13

me show you

8:14

a

8:15

dish pit back here um which will have a

8:19

dish just a

8:20

dishwasher there in the corner uh but

8:22

ample space right there three comm sink

8:24

a lot of stuff that

8:26

was left behind which was fantastic that

8:28

we got to hang on to

8:30

and then going back over here oh one

8:32

thing i forgot to mention this floor

8:33

here uh the floor out front where the

8:38

cold room will be and then also uh where

8:41

the fermentation room will be we're

8:42

going to uh cut out this floor and

8:45

re-pour it to have slant flooring and

8:47

add drains in there uh for

8:50

easy water cleanup and everything else

8:52

clean up as well right here

8:55

in front of us a giant walk-in cooler

8:58

that will be mainly used for all of our

9:00

pizza salad needs of things

9:03

i'll come back over here and show you

9:05

the kitchen portion of back a house

9:08

another refrigerator two-door

9:10

refrigerator and freezer

9:12

and coming back this way

9:15

we have our

9:16

huge hobart 60 quart mixer we'll be

9:19

making our own pizza dough in-house here

9:22

using that bad boy and then also this

9:25

awesome dough separator that

9:27

separates our dough into nine ounce

9:29

portions

9:31

so we can easily make those into our

9:34

12-inch pies

9:35

right here is going to be our pizza prep

9:37

table

9:38

on the line here

9:41

another prep table

9:43

for pizza making and then their awesome

9:45

montague hearthbake double decker pizza

9:48

oven

9:49

picked this up while we picked up our

9:51

fermentation tanks uh got this in in

9:54

florida brand new pizza stones in there

9:56

the great thing about this hearth pizza

9:57

ovens uh they retain heat really well

10:01

there's stones in the door on on the

10:04

sides up underneath

10:06

so it keeps heat really well really

10:08

excited about having this oven and

10:10

cranking out some awesome pies i'll flip

10:12

around here kind of show you right now

10:13

we have this half wall that's going in

10:15

here

10:16

this half wall is gonna be removed it

10:18

doesn't give much room for our our pizza

10:20

chefs to uh use the peel and everything

10:23

so we're gonna move that out extend back

10:25

the expo line uh create some tables here

10:28

with uh with the food warmer

10:31

and then that will give us room to move

10:32

in

10:33
our salad prep station which will go
10:35
against this wall here uh hand washing
10:38
sink is going to be relocated to the
10:40
back in place of that other prep sink
10:42
over there
10:44
so yeah so a little bit of construction
10:45
mainly demo work
10:47
um in the back here for the back of
10:49
house but as you can see too we were
10:51
blessed with having an awesome hood here
10:53
uh probably much more hood than we
10:55
really need right now um but gives us
10:58
gives us opportunities to expand
11:00
our menu and cooking
11:02
options if we want to down in the future
11:04
here
11:04
so just kind of painting over here again
11:06
this wall is going to be removed
11:08
so we have more room for the brew house
11:10
back over here
11:12
great we'll move back out to the front
11:14
here

11:15
kind of give you another look from this
11:17
angle again the office over there
11:19
dug out bench seating along that wall
11:21
there
11:22
more seating will be placed out
11:23
throughout the front here i forgot to
11:25
mention awesome shuffle shuffled
11:27
shuffleboard table i love to uh play
11:30
games and do stuff while i have a beer
11:31
so add a little bit of entertainment
11:34
here is our serving tanks again that
11:37
that flooring right there within that
11:38
square is going to be cut out and
11:40
replaced with slanted floors with drains
11:43
to help with
11:44
easy easy cleanup and everything so
11:48
hopefully this uh was helpful and gave
11:50
you a little bit better feel for what
11:51
we're trying to accomplish and do here
11:53
at studly brewing company
11:55
it's been great showing you all around
11:57
if you have questions

11:58

please let me know and otherwise we look

12:02

forward to having everyone in here for a

12:04

pint and a slice

12:05

hopefully by august of this year

12:15

you