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ence with brewing and the creative process," Stanley said. "I think it will be a great opportunity for the education of our employees." Stanley said that it allows the employees to brew a custom batch, then to place it on tap in the tasting room. Members of the partnership were then able to get a look at the stainless steel 100 barrel brewing system. While looking at the system, they were able to pose questions to Brandon Harmon, who is a production operator at the facility. The tour also included a look at the milling room where all of the grain is fired. Although not in use during the course of the tour, the bottling line was reviewed. While in use, Stanley explained, it can produce between 1,200 and 1,600 bottles per minute. "It's almost like a train track that they're flying up," she said. One of the last things members got a chance to look at was the lab, where all of the testing and quality control takes place. "That's where we make sure the parameters for the beer are absolutely perfect," Stanley said. "Quality is at the center of everything they do in the lab." The tour ended with a look at the room that largely functions as a museum, an aspect that Stanley said will



The "Brew House" is home to two 150 barrel copper kettles.

Photo by Alla Boyd

be expanded upon in the future. The room features the original one barrel system that Jack White, founder of Ballast Point, brewed his first beer for Ballast Point on. White founded Home Brew Mart in San Diego, Calif., in 1992. Home Brew Mart was a precursor to Ballast Point, which was launched in 1996.

