

CONTRACT SERVICES AT RENEGADE

YTN BREWERY FST

RENEGADEBREWERY.CO.UK     RENEGADEBREW



COLD & FRESH



RENEGADE IS COMMITTED TO PROVIDING THE MOST FLEXIBLE AND HIGHEST QUALITY BREWING & PACKAGING SOLUTION AVAILABLE TO THE BEER INDUSTRY.

We're an independent, multiple award-winning brewery and have worked closely with some of the industry's leading breweries.

We offer a full end-to-end service, from production through to packaging, and can cater to requirements for bottle, steel keg, keykeg, 5L mini keg, can and cask in various volumes.

Based at our state-of-the-art and purpose-built facility in Berkshire, we're just off the M4 in the heart of Southern England. One of the first in the new wave of craft breweries, founded in 1995, we have a reputation for excellent, consistent and high-quality beers.

Our standards are the highest and these are applied throughout the business. Our semi-automated line and decades of experience ensure a product of unrivalled quality & flexibility.





We've installed a semi-automated packaging line manufactured by well-respected industry leaders CFT of Parma, Italy.

This dual bottling/canning line has the ability to run up to 9,000 bottles or 12,000 cans per hour, and we can package into various sizes as well as racking into steel keg, keykeg or cask.

Your bottles can be labelled into any configuration you desire; our top spec labeller can even label your cans meaning you don't have to tie-up working capital in pre-printed cans.

**FOR MORE INFORMATION, PLEASE EMAIL
SALES@RENEGADEBREWERY.CO.UK**



HOW CAN WE HELP?



INITIAL CONSULTATION

Whether you'd like us to brew, pack or both, the first step is to make sure we're on the same page.

We'll discuss product specification, pack format, stabilisation and logistics to ensure you get the most out of our kit, combined experience and passion.

Looking for recipe development? We can support you each step of the way and take care of every aspect of your brew from raw ingredients to the finished product.



INTAKE

We recommend the use of compartmentalised tankers when sending large volumes into our facility, and can provide contact details upon request. Ideally your beer will come to us within the following spec:

- Dissolved oxygen and CO₂ in spec;
- Filtered with zero yeast count;
- Auxiliary/silica fines and cold conditioned before delivery;

However, we can discuss intake of rough beer.

As part of our service we will record the volume of beer delivered on site and conduct a full analysis.



PROCESS

- Sourcing raw materials
- Brewing
- Fermentation
- Maturation
- Filtration

We work with a wide variety of suppliers such as Hopsteiner, Loughran and Charles Faram but we can also work with your own.

Sterile filtration through 0.45 micron membranes removes yeast, mould and bacteria to give a microbiologically stable product in final pack. Undesirable flavour changes that occur when heating beer during traditional 'flash' or 'tunnel' pasteurisation are avoided by cold sterile filtration.



PACK

The line can fill up to 250hl in a normal working day and is rated to fill up to 9,000 bottles or 12,000 cans per hour. We can spilt runs above 60hl between cans, bottles and keg.

Empty bottles and cans are run into our labelling machine. The labeller can match any configuration you require applying Pressure Sensitive Labels (PSL) and x-ray level detection to ensure the correct fill level is achieved. We can put you in contact with our label printer should it be required.

We have stock of standard black crowns as well as silver and black can ends. You can also provide your own or we can introduce you to our supplier to create bespoke crowns.

Once filled, the containers are packed into trays, shrink-wrapped and palletised. We also offer fridge packs and 5 litre mini kegs.

We're flexible, if you have a specific need, we'd love to hear about it.



FINISHED GOODS

We will provide a finished goods production summary.

Once finished, we'll organise immediate collection and overnight delivery to the customer unless otherwise agreed.





**FOR FURTHER INFO PLEASE EMAIL
SALES@RENEGADEBREWERY.CO.UK**

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