Waste Management Plan

Proposed change of use of single storey outbuilding to the rear of the White Hart Hotel, Alton, Staffordshire, ST10 4AQ

The Rural Brewery Company

The Rural Brewery Company are run by true outdoors folk who share the love for quality beer, a healthy lifestyle and what Staffordshire Moorlands has to offer. They are passionate about their community, bringing people together and supporting the local area. The Rural Brewery Company produce a good product range of Craft Beers in a very small-scale capacity. They envisage giving their customers a true taste of the great outdoors through beer and real-life experiences.

Proposed Use

The use proposed is for a microbrewery. Craft breweries this small are sometimes referred to as a nanobrewery.

The beer produced by The Rural Brewery Company is handmade and uses only the best natural ingredients, locally sourced whenever possible. Brewing will take place approximately eight to ten times a month. Brewing on such a small scale is expensive. It is intended that beer would be sold directly to individual customers. Rural Brewery encourage customers to bring their own containers for filling at the site, therefore, resulting in re-use of existing containers/ bottles and minimal waste disposal.

The Rural Brewery Company has designed this plan to ensure wastes are minimal, reused and recycled where possible.

Waste Management:

- *Recycled solid waste shall be separated into paper/ cardboard, glass and aluminium and are to be collected through normal commercial waste collection. The bin store for these facilities already exists on site.*
- *Spent grains and Trub shall be collected on site in sealed containers and distributed to the local farm:* The Spond Farm, Gallows green, Alton, Staffordshire, ST10 4BN.
  These shall be used for either composting or animal feed. Trub may also be used as a fertilizer on allotments. Ingredients/ waste products shall be stored safely in containers and in the onsite cold store.
- *Yeast is to be either reused and or boiled overnight to separate yeast solids and wastewater. This is to be disposed of in drains it will be watered down to a suitable dilution. The Rural Brewery Company shall gain the consent of Severn Trent stating their maximum strength of effluent and quantity. Any effluent outside this range shall be treated prior to discharge. A holding tank will capture the effluent, allowing any solids to settle and then treat as necessary prior to discharge into sewer only.*
- *Hazardous waste - sanitation chemicals (caustic soda/ peracetic acid). Care shall be taken to minimise the amount of chemicals used in the cleaning process by removing as much product as possible priorto cleaning. The Rural Brewery Company shall gain the consent of Severn Trent. Any hazardous waste not to be disposed of through wastewater shall be collected by a licenced contractor.*

Noise

Such small-scale production will create minimal noise level. Brewing is a relatively quiet process with no need for noisy machinery.

Smell

Odour emissions will be primarily from the brewing process of approximately 1–3-hour periods maximum, once or twice a week. The kettle shall be fitted with a vapour condenser.

Air pollution

This is not expected to generate significant environmental impact from such a small-scale brewery.

Internal layout of equipment at proposed site.

1) Hot Liquor Tank - water is boiled to around 80c

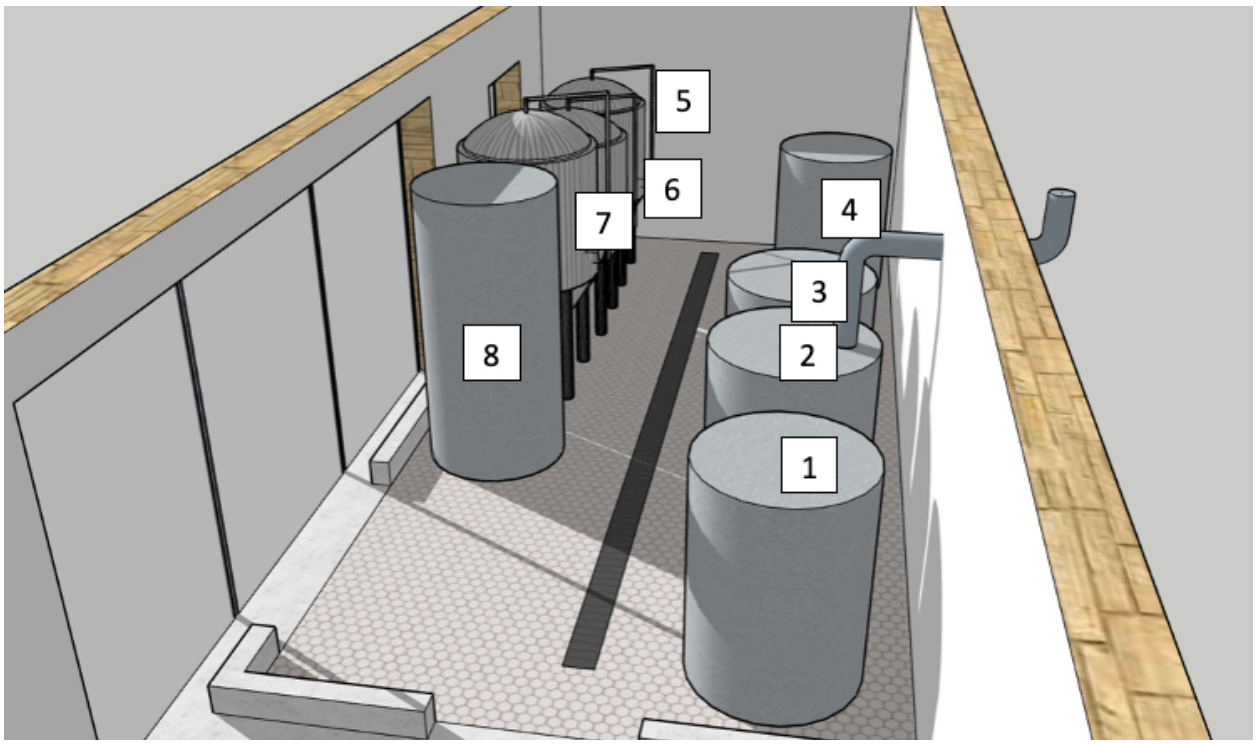
2) Mash Tun - Pre milled grains added to this tank with the water from the Hot Liquor Tank

3) Kettle - wort transferred from Mash Tun and boiled for 1 hour

4) Cold Liquor Tank - chilled to 2 degrees by a glycol chiller

5/6/7) Fermenters - wort transferred from the Kettle using a heat exchanger with the water from the cold liquor tank. Beer ferments in here for around 2 weeks

8) Bright Tank - Fermented beer is moved from a fermenter to here, then force carbonated.



Conclusion

It is in the company's best interests to perform and maintain the highest standards of workmanship and quality craftmanship. The Rural Brewery Companys moto of true great outdoor folk and their appreciation of the local landscape and the local community, whilst supporting and working with the local people, the local farm/s and its livestock demonstrates that beer is not just their top priority.