



HAND CRAFTED ★ ★ ★ IN CALIFORNIA

BrewBILT

MANUFACTURING



OUR STORY



There's a new Oregon Trail and it heads south to the beautiful foothills of California's Sierra Nevada Mountains. It's where you'll find brewing equipment veterans, Jef and Erin Lewis, and their company, BrewBilt Manufacturing Inc.

The Lewis' helped define craft brewing equipment standards while co-founding and building one of the industry's most respected equipment makers in the Pacific Northwest. But the pull home to California was strong—and the Lewis' returned home in 2012 with their young family to start BrewBilt®—where they are committed to designing and manufacturing the highest caliber systems—only in America, and only with American made 304 stainless steel.

OUR TEAM

BrewBilt Manufacturing Inc. is building a community of fabricators and brewers with a common passion to elevate the art and science of brewing.

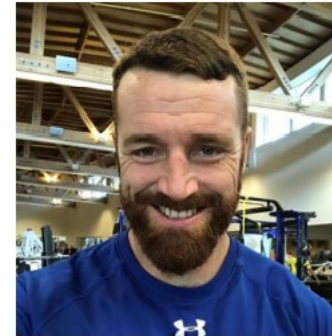
Our team is comprised of some of the most skilled metal fabricators in the industry. Many of them following the same route south as Jef and Erin for the opportunity to work at BrewBilt®—located in the dynamic brewing region of Northern California.

CORE MANAGEMENT TEAM



Jeffrey Lewis is 46 years old, and the founder of BrewBilt Manufacturing, LLC, a multiple million-dollar sales and manufacturing company. He has 15 years of experience managing engineering, design and fabrication teams that custom design and fabricate integrated stainless steel distillation and brewing systems for the beverage, pharmaceutical, cannabis and hemp industries. Mr. Lewis is the Chairman and CEO of BrewBilt Manufacturing Inc, symbols “BBRW”, and will act as the CEO of BrewBilt Beverages Inc.

Samuel Berry, a Director, is 44 years old and a member of the Board of Directors of the Company and is a graduate from Keene State College in New Hampshire with a Bachelor of Science, and a graduate from Florida International University with his Master of Science. Mr. Berry has extensive SEC and public company experience in compliance requirements, as well as new business development experience.



Bennett Buchanan is 36 years old and the co-founder and brewer for the award-winning Old Bus Tavern brewpub in San Francisco. He has also honed his skills brewing on a production scale for the Fort Point Beer Company. Bennett holds a Bachelor of Science in Civil Engineering and a Masters of Engineering Management from Cornell University.

Charlie Johnson is 36 years old and the founder of Ronin Fermentation Project in Graeagle, California as well as the Head Brewer for Gwcilo Beer in Hong Kong. Previously he was the Head Brewer for The Labrewatory in Portland, OR, and he has consulted on over 100 brewery projects in the US and abroad. Charlie's beers have earned medals at the World Beer Cup, Great American Beer Festival, Copa Cerveza, Cerveza Mexico, Australian Beer Awards, and Japan Beer Awards. Charlie holds both a masters degree in microbiology and a doctorate in chemical engineering and has 20 years of commercial brewing experience.



BREWHOUSE

BrewBilt® hand crafts high quality brewing systems that are designed around your specific brewing needs. Built by talented craftsmen in Northern California using the finest American 304 stainless steel. Every BrewBilt® brew system features superior efficiency with an intuitive ergonomic design. From our powerful 10-bbl Pub system up to a 60-bbl Production system, BrewBilt® has you covered, and we'll be with you every step of the way during the life of your brewery. We look forward to learning your story and helping craft your perfect brewery.



PUB SYSTEM



PRODUCTION SYSTEM

10-15 BARREL PRODUCTION CAPACITY

The Pub System is ideal for a high volume neighborhood brewery—whether your operation is just starting out or scaling up from a smaller brew house. When combined with larger cellar vessels, the mid-range sizing of this system gives the brewer the ability to move into larger production volume without the initial investment into a large production system. BrewBilt's 10-15 BBL Pub Systems feature the same reliability, durability, and performance of our largest production systems. BrewBilt® Pub Systems are available in 2, 3 or 4 vessel configurations; steam or direct fire.

20-60 BARREL PRODUCTION CAPACITY

BrewBilt's 20-60 BBL Production System is the ultimate solution for efficient, big batch brewing—featuring a functional, streamlined design that optimizes the art, science and motion involved in brewing on a production scale. A production scale brew house produces significantly more beer, but also has the potential for greater losses in efficiency if the design is not optimal. The system will enable you to keep the taps at your brewery flowing, satisfy local accounts and move into bottling and canning for distribution to maximize profits. BrewBilt® Production Systems are available in multiple vessel configurations; steam or direct fire.

CELLAR VESSELS

Intuitive design, high quality materials and exemplary workmanship goes into every BrewBilt® vessel. The end result are superior cellar tanks that hold near-freezing lagering temperatures with ease. A unique high polish interior along with a single point head penetration lends itself to shorter clean in place times and more thorough sanitation. Every aspect of the design is carefully considered and meticulously finished such that the brewhouse and cellar vessels can be aesthetic center of your brewery.



FERMENTERS

Conical primary fermentation vessels are fully glycol jacketed and insulated. BrewBilt® fermentation vessels are available in a common 60 degree or 45 degree cone, but like everything we do, can be customized to fit your space and brewing style.

BRITE TANKS

Dish bottom secondary fermentation vessels are available fully glycol jacketed and insulated or as single walled serving tanks.



UNI TANKS

Our Unitanks are designed like a fermenter with brite tank features for an all-in-one style fermentation vessel. Unitanks are a versatile choice when space is an issue.



LAGER TANKS

Horizontal fermentation vessels, designed to maximize surface area, promoting efficient lager fermentation. Great for brewing fruit beers too. Fully glycol jacketed, insulated and stackable.

JOBS IN OUR QUEUE FOR MANUFACTURING

1			
2	Deal Name	Close Dat	Amount
3	Alibi Ale Works - 30BBL Fermenter	10/31/22	\$ 28,700
4	Daniel Tilly Brewing - 20BBL 2V Steam + Decoction Boil Kettle	10/31/22	\$ 268,250
5	Sudwerk Brewing Co - 2x 60BBL uni-tanks	10/31/22	\$ 71,900
6	Valley Craft Ales - 10BBL Brewhouse	10/31/22	\$ 326,393
7	Narrative Fermentations - Boil Kettle	10/31/22	\$ 36,850
8	Bulkley Valley Brewery - 10HL brewhouse (both steam and direct)	10/31/22	\$ 342,848
9	Standard Deviant Brewing - 20BBL 4V steam brewhouse	11/30/22	\$ 821,764
10	Four Silos Cafe - 7BBL mash/lauder + 7BBL indirect fire boil kettle	11/30/22	\$ 123,500
11	Rafael Dubois Brewing - 5BBL Brewhouse	11/30/22	
12	Whistle Punk Brewing Company - 10BBL 2-vessel, DF (natural gas)	11/30/22	\$ 292,225
13	Voyage Brewing - 10BBL 2-Vessel Steam Brewhouse	11/30/22	\$ 413,700
14	Narrative Fermentations - fermenter tanks (13'5" H x 6'5" Diam)	11/30/22	\$ 63,100
15	Off The Grid Brewery - 7BBL brewhouse	12/31/22	\$ 187,000
16	Eredità Beer - 10 BBL, 3-VESSEL, STEAM BREWHOUSE	12/31/22	\$ 309,150
17	Leatherback Brewing - Flow meter	09/30/22	\$ 3,000
18	TopRungBrewing - Flow meter	10/31/22	\$ 2,700
19	Ingenious Brewing - Flow meter	10/31/22	\$ 2,700
20	Keir Hamilton Brewing - Flow Meter	10/31/22	\$ 3,000
21	Bonnie Brewing - Flow Meter	10/31/22	
	Collective Beer - Flow meter	10/31/22	\$ 2,700
	Brewing - 60BBL + 40BBL Fermenters	11/30/21	\$ 72,987
	Beer Fermentation Project - 5x brite tanks	12/31/21	\$ 246,530
25	Ill - brewery - 1000L boiling Brewhouse system	01/31/22	\$ 843,700
26	Brewers Island Ventures - 15BBL, 2 Vessel BH and Cellaring	02/28/22	\$ 488,702
27	Big Sur Brewing - 5BBL Brewhouse and Cellaring	03/31/22	\$ 314,189
28	Sante Adairius Rustic Ales - 4 x 20bbl BTs	03/31/22	\$ 88,042
29	Trumbull Brewing and Distilling - 10BBL 2V Brewhouse	04/30/22	\$ 388,275
30	Artisanal Brew Works - 10 bbl and 20 bbl BTs	04/30/22	\$ 39,350
31	The Beer Kitchen - 15 BBL 2-Vessel DF w/ Cellaring	06/30/22	\$ 474,000
32	Russian River Brewing Co - Horizontal Lagering Tank	08/31/22	\$ 126,657
33	Miles Miller Brewing - Import Tanks	10/31/22	\$ 72,500
34	Bretonbrewing - Flow Meter	10/31/22	\$ 2,700
35	Newberry Tasting Room - 7 BBL, 3-Vessel Steam BH and Cellar	11/30/22	\$ 511,855
36	Fourfold Beer Co. - 10 BBL 3V Steam w/cellaring	01/31/23	\$ 509,514
37	The Library Pizza & Pub - 7BBL	01/31/23	\$ 250,000
38	David - brewery - 20bbl FV and BT	01/31/23	\$ 42,560
39	Equals Brewing - 200hl Brite	02/28/23	\$ 68,500
40	Redwood Curtain Brewing - 20 bbl BT (maybe 2)	04/30/23	\$ 21,854
41	Your Pizza Shop (FU on Jan 16th) - 10BBL Brewhouse	06/30/23	\$ 322,400
42	Kristofer - 10BBL Brewhouse	01/31/24	\$ 360,930
43			
44	TOTAL		\$ 5,247,945
45			

RETAIL DOLLAR SALES OF CRAFT BEER IN THE U.S.
22.2bn USD

CRAFT BEER SHARE OF U.S. RETAIL BEER MARKET
23.6%

**LEADING CRAFT BEER BRAND IN THE U.S. BASED ON
DOLLAR SALES**
Blue Moon





Craft beer share of beer production volume in the U.S.

12.3%

U.S. state with the highest number of craft beer breweries per capita

Vermont

Number of craft beer breweries per capita in Vermont

15.4

Number of craft brewery openings in the U.S.

716

Number of craft brewery closings in the U.S.

346

CONSUMPTION

Share of Americans who drink beer once a week

14%

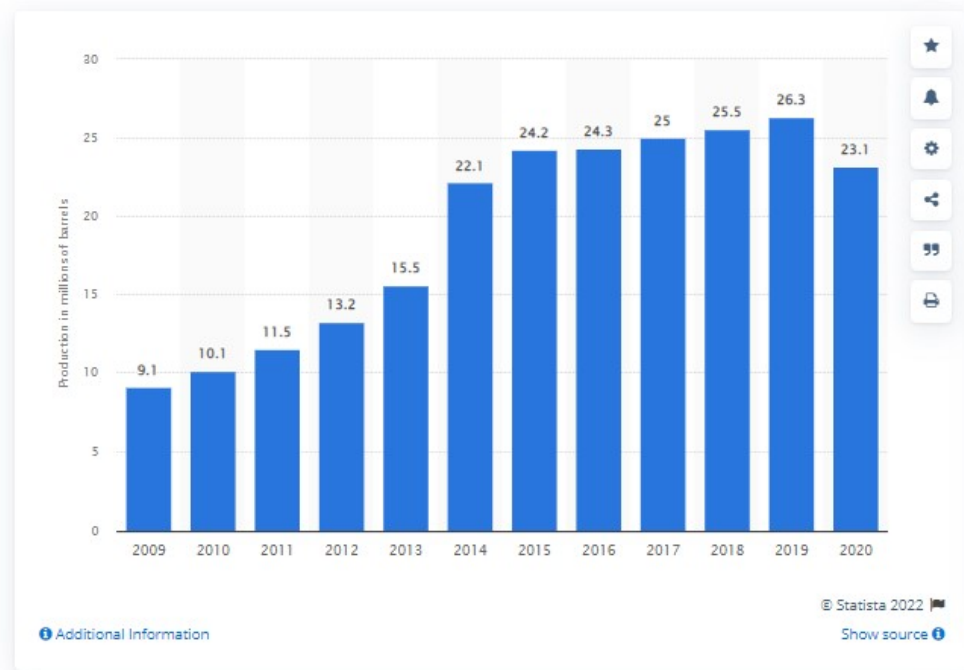
Craft beer consumption in the U.S. (in 2.25-gallon cases)

304.53m

Craft beer share of total beer consumption in the U.S.

10.8%

Production of craft beer in the United States from 2009 to 2020 (in million barrels)





Questions Clients Ask About This Industry

What is the market size of the Craft Beer Production industry in the US in 2022?

The market size, measured by revenue, of the Craft Beer Production industry is \$7.5bn in 2022.

What is the growth rate of the Craft Beer Production industry in the US in 2022?

The market size of the Craft Beer Production industry is expected to increase 3.6% in 2022.

Has the Craft Beer Production industry in the US grown or declined over the past 5 years?

The market size of the Craft Beer Production industry in the US has grown 1.6% per year on average between 2017 and 2022.

Is the Craft Beer Production industry in the US expected to grow or decline over the next five years?

See our [full analysis](#) of the Craft Beer Production industry in the US to understand if the industry market size is expected to grow or decline over the next five years.

How has the Craft Beer Production industry performed compared with other US industries over the past five years?

The market size of the Craft Beer Production industry in the US increased faster than the economy overall.

How has the Craft Beer Production industry in the US performed compared with the Consumer Goods and Services sector in the US?

The market size of the Craft Beer Production industry in the US increased faster than the Consumer Goods and Services sector overall.

What factors affect growth of the Craft Beer Production industry in the US?

The primary negative factor affecting this industry is high competition, while the primary positive factor is a growing life cycle stage.

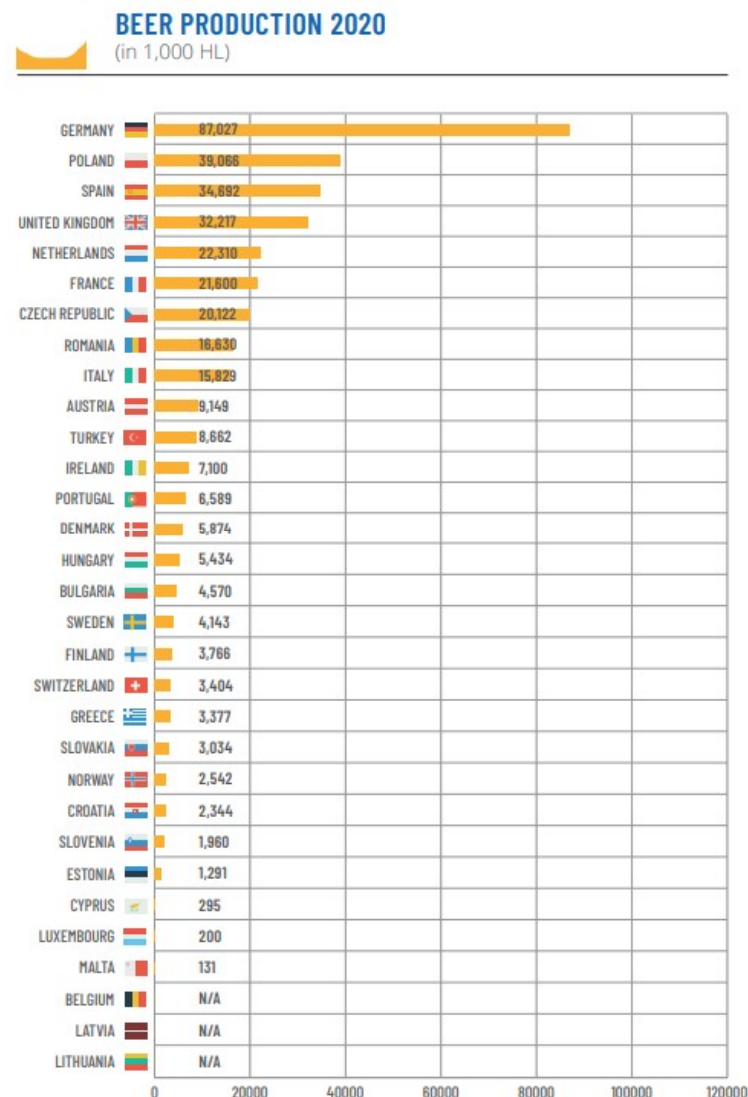
What is the biggest opportunity for growth in the Craft Beer Production industry in the US?

Alcohol consumption patterns influence craft beer sales. Consumers' incomes, cultural preferences or personal tastes affect overall demand for beer. For example, craft beer is most popular among males over the age of 30. Per capita expenditure on alcohol is expected to increase in 2021, representing a potential opportunity for the industry.



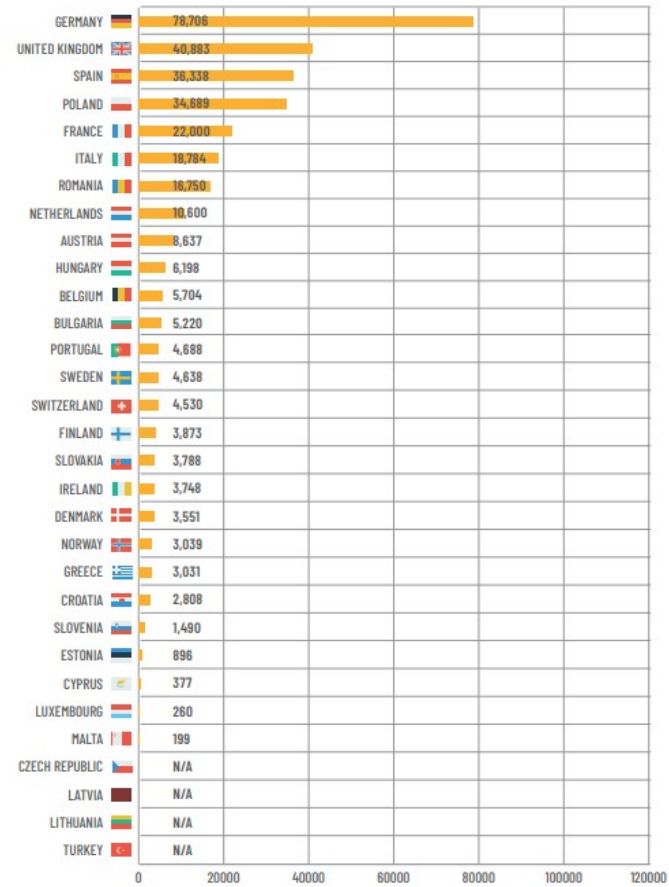
EXCLUSIVE DISTRIBUTION AGREEMENT

This Exclusive Distribution Agreement (the "Agreement") is made as of the 17th day of August, 2021 (the "Effective Date"), by and between BrewBilt Brewing Co., a Florida Corporation doing business in California, further referred to as (the “Company”) and South Pacific Traders Oy, an Australian Corporation doing business in Finland, further referred to as (the “Distributor”); the Company and Distributor to be individually referred to herein as a " Party" and collectively as the "Parties."



BEER CONSUMPTION 2020

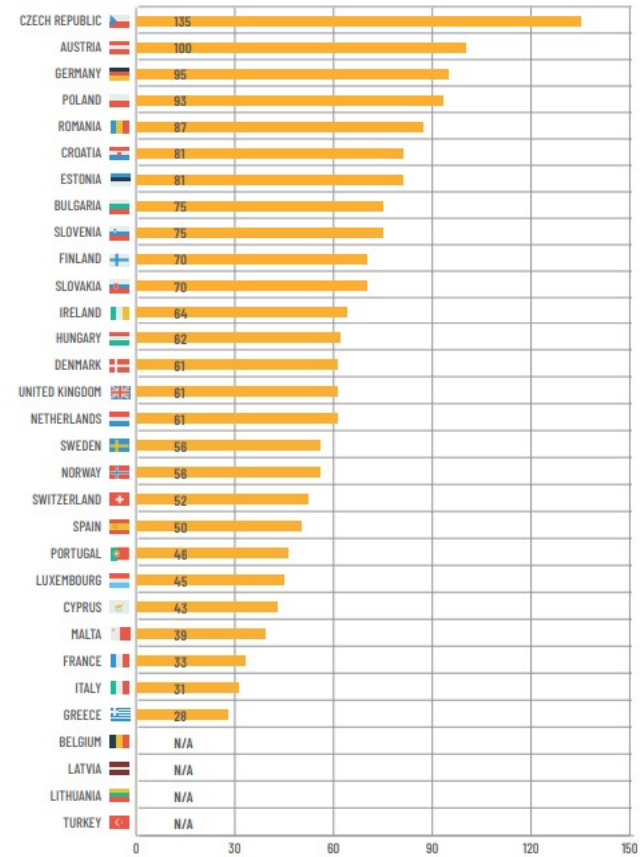
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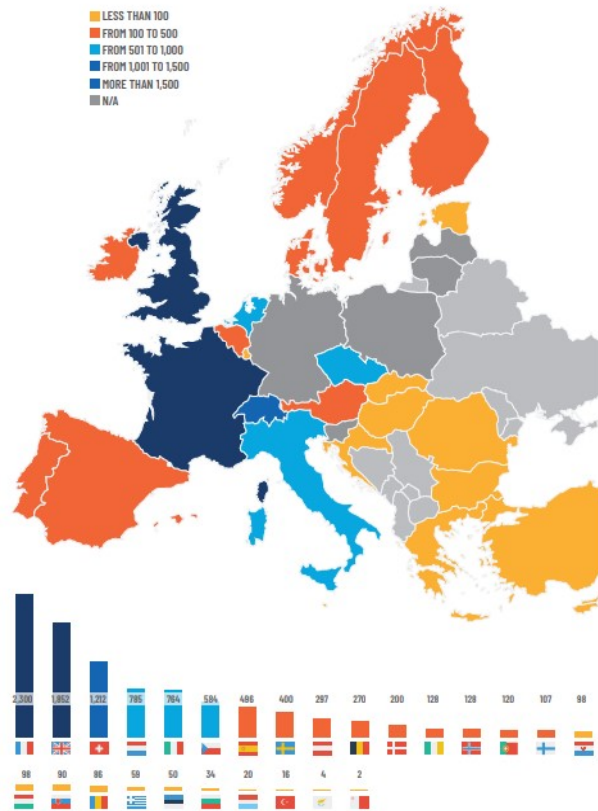


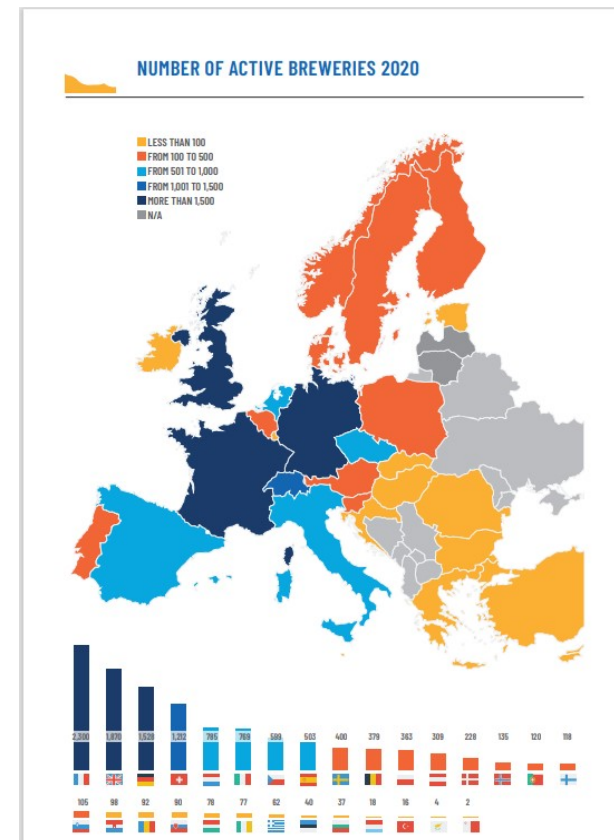


BEER CONSUMPTION PER CAPITA 2020

(Litres)







RISK FACTORS

**Craft Beer Industry
Challenges And
Opportunities In 2022**

Persistent Environmental Challenges

An issue of concern to many craft breweries relates to the vital importance of maintaining adequate, clean local water supplies. By its very nature, this industry depends extensively upon regional environmental conditions. Many fine craft beers require the use of water containing specific mineral combinations. Reportedly, every gallon of craft beer results in [up to seven gallons of water](#) during the production process.

The distinctive flavor of a craft beer, therefore, owes much to the quality of water. Small breweries specialize in regional beers due to this aspect of the manufacturing process. Environmental disasters that threaten the purity of drinking water in a particular locale potentially heavily impact nearby craft brewing businesses' survival.

Addressing Production Concerns

The variety of craft breweries in the United States results in [a diverse cross-section](#) of small businesses in this field. Some companies serve the same selections of beers in conjunction with dining facilities or brewery showrooms. Other firms modify this model and produce different beers on a variable schedule. Increasingly, many craft brewers have started marketing their products to local restaurants and retail outlets, also.

The variety of craft beer production schedules contributes to daily operational challenges for some of these enterprises. During 2018, in the United States alone, more than [6,000 craft breweries](#) produced some 20,000 brands. The limited production of some lines limits the ability of marketers to disseminate these products widely on a predictable schedule. This result, in turn, in some cases depresses potential sales.

The Importance of New Product Development

Yet even while the wide variety of craft beers poses operational challenges in terms of consistency of production, consumers in this market often enjoy casually [sampling different beers](#). A percentage of customers do not display long-term loyalty towards specific products. Some analysts have commented on the pressure placed upon craft breweries to develop new, original beer flavors continuously.

In this respect, craft brewers appeal to a different market than larger beer producers marketing their well-known product lines to national audiences. While customers may express a strong preference for Budweiser, Miller, or Coors brands, reportedly, most craft brewery customers prefer to sample products from a cross-section of breweries. This tendency places a requirement upon these small businesses to introduce trendy new products to local markets.

Resolving Point-of-Sale Issues

Competition within [the \\$26 billion](#) craft beer marketplace in the United States prompts a growing number of small brewers to seek [point-of-sale venues](#) at retail outlets and restaurants. Yet this trend also creates new challenges. One of these issues relates to [reduced profit margins](#) on wholesale sales.

Additionally, craft brewers may need to invest in attractive packaging and sales displays when they market within a larger geographic area. These materials help introduce prospective buyers to their brands. This requirement increases the costs of production,

The Heavy Demands of a Saturated Marketplace

The proliferation of craft beer companies since the late 1980s poses one of the most significant challenges today. Brett Joyce serves as President of the thirty-fourth largest U. S. brewery. He recently noted heightened competition within the craft beer industry.

He observed one consequence that includes increased competition for talented employees. Additionally, competition increased even as the number of beer distribution firms declined from 4,595 in 1980 to 3000 in 2015. Today, steep competition makes it imperative for brewers to distinguish their brands.

Preparing For a Successful Year

Today, craft breweries in the United States vary widely in terms of business operations and financial stability. Companies capable of addressing challenges during the coming year will likely survive and prosper. Other firms in this currently saturated marketplace may find 2022 a trying period.

BEER INDUSTRY: ENVIRONMENTAL CONCERNS AND REGULATIONS

ENVIRONMENTAL IMPACT OF BEER PRODUCTION

Despite there being substantial improvements over the years, water consumption and wastewater disposal continue to create environmental hurdles that directly impact breweries and the brewing process. This is because the brewing process is extremely energy intensive, and uses substantial volumes of water.

As water scarcity intensifies throughout the world, stable water supplies for businesses such as breweries decrease. This is a particularly critical issue for breweries located in already water-stressed areas. At the same time, beer making relies heavily on agriculture (as its main ingredients are hops, barley and yeast). These key ingredients are sensitive to subtle changes in temperature, which can limit the ability to deliver produce of consistent quality and quantities.

These critical issues are often attributed to climate change. To help alleviate them, many breweries are finding innovative solutions to integrate sustainability into their business practices. Equally, many breweries are optimising their processes, and are adopting energy-saving and water management strategies.

LOOMING GOVERNMENT LEGISLATION

Breweries are not only battling environmental issues, they also have to face stringent government regulations. The US in particular has significant obstacles that need to be overcome. In particular, there is sweeping legislation under the FDA [Food Safety Modernization Act \(FSMA\)](#). This has considerable implications for both food and beverage companies.

Before the FSMA was introduced, the brewing sector historically had minimal food safety regulation.

Breweries instead were regulated by the Alcohol and Tobacco Tax and Trade Bureau (TTB). The cohesive agreement was that, because beer was not a food item, it should not be subject to the same types of food safety regulations imposed on food.

However, this mindset has been jolted significantly, with the inclusion of beer (and other alcoholic drinks) as products covered under the FDA's most recent legislation. Although beer is an intrinsically safe product, it may, nonetheless, be contaminated at various stages of the brewing process.

GOOD MANUFACTURING PRACTICES

The FSMA includes a number of new requirements, with breweries now required to comply with the FDA standards. What's more, breweries must implement Good Manufacturing Practices (GMPs), which will then be audited by regulatory agencies.

GMPs represent the standards that brewery operations must follow in order to ensure their facility is clean, hygienic and safe. These precautionary measures mitigate risks and help prevent contamination. They also serve as a foundation for quality assurance programs.

Beer firms that fail to comply with the FSMA face the looming prospect of penalties, fines, prosecution and a threat to their credibility. Therefore, it's fundamental that the beer sector obliges with the specific requirements under FSMA.

INNOVATIVE PIGGING SOLUTIONS

Many breweries are already committed to reducing their impact on the environment and ensuring high sanitation processes. Nevertheless, there are arguably more gains to be had by improving the processes and efficiency of beer production even further.

More so than ever, breweries in the US are implementing [pigging systems](#) into their facilities. That's because the [benefits of pigging](#) are substantial.

HPS Product Recovery Solutions have worked with a number of beer manufacturers in both the US and UK to improve their production efficiency, reduce contamination and help improve their carbon footprint. For instance, implementing a pigging solution in one transfer line of a UK brewery is estimated to save around 23,000 litres of de-aerated water per week, and 1.2 mega litres per year.

HOW EXACTLY CAN PIGGING TECHNOLOGY INCREASE EFFICIENCY?

Many breweries waste a large proportion of product. They also use large volumes of deaerated water for flushing. That's where HPS Product Recovery Solutions can help, as our [pigging systems for beer](#) eliminate the need for flushing throughout the majority of the brewing process. This is a significant benefit as the product is recovered.

As HPS pigs recover up to 99.5% of product, this reduces the risk of products merging or contamination at the beginning of a batch run. Water usage is also reduced considerably, and this can also have an impact on reverse osmosis water costs.

Pigging goes hand in hand with Clean In Place (CIP), which many breweries often implement to [keep the insides of the pipework clean](#). Using pigging technology before CIP significantly improves overall processing efficiency, and provides a better foundation for cleanliness after each product run. Therefore if implemented correctly (by an experienced pigging provider), pigging considerably lessens the time and resources used by CIP systems.





· **BREW BILT BREWING CO.** ·

CONNECT WITH US



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BREWING CO.** ·
