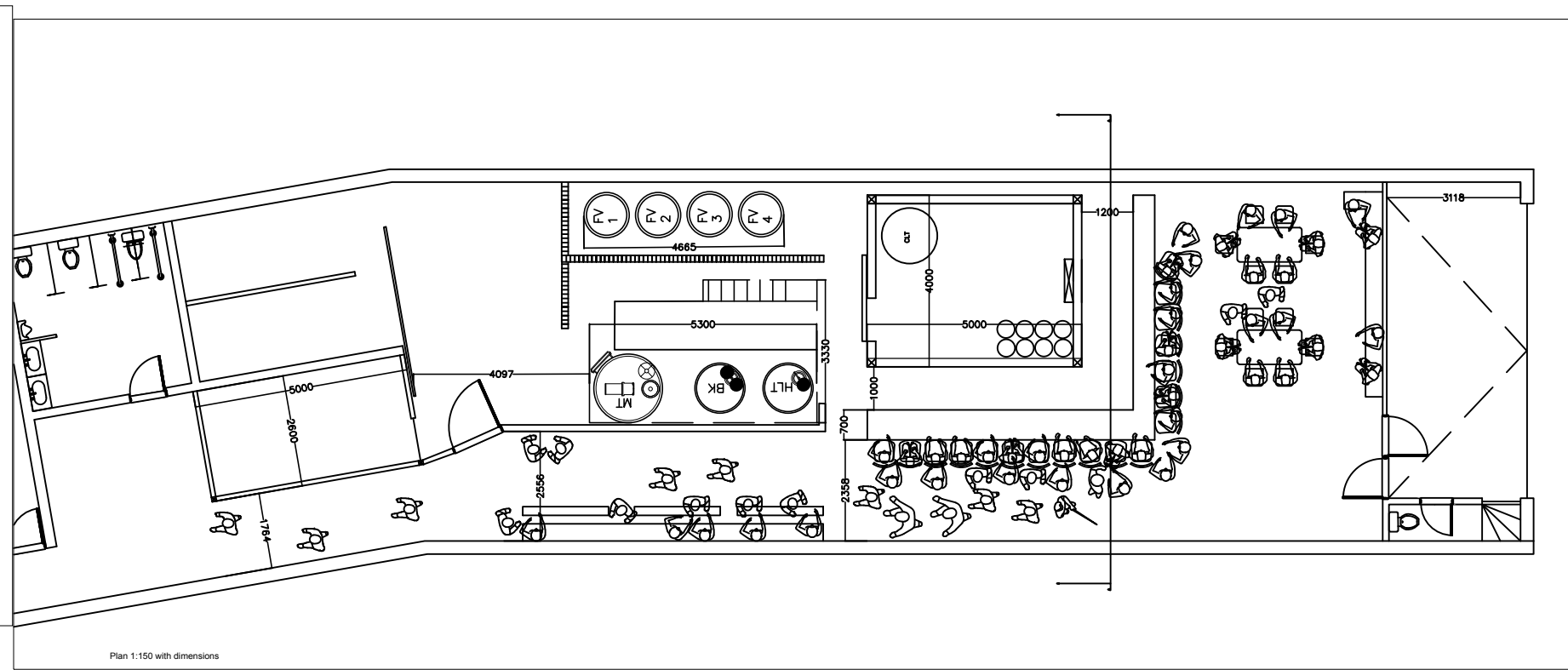
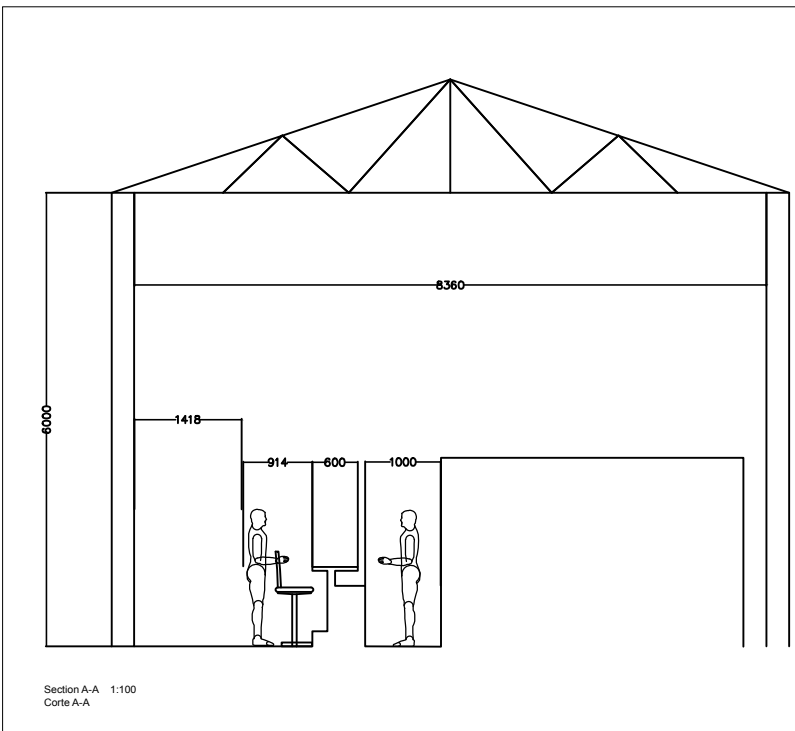


- General Notes
1. Estimated production area: approx 95 sqm (1022sqft)
Estimated bar area: approx 130 sqm (1400 sqft) (not incl patio and sloping entrance area):
 2. 20 sqm(215 sqft) cold room (coolbot and >240000 BTU Split ac unit).
 3. Brewhouse: Two vessels, direct fired, 10 hectoliters (~ 8 barrel).
Cellar: 4 single length fermentors.
 4. Best practices with regards to crowdfow around bar area, line, passageway, growler fills, seating along the length of the bar counter or in sections?
 5. 5HP Glycol chiller (not used for cooling cold room or knockout).
We are surrounded by other properties and public streets on all sides of our premises, preventing us from installing the chiller outside while still locating it close to the cellar.
The roof is built up of corrugated tin sheets spanning between trusses, apart from second floor over the toilets and entrance area with horizontal concrete surface.



6. Adequate spacing between fermentors? need more than 30cm? distance from back wall?
7. Coating products on floors in production area, urethane, epoxy, tiles, etc. (existing floor is relative thick concrete in good condition, minor surface cracks).

THE INFORMATION CONTAINED IN THIS DRAWING IS THE SOLE PROPERTY OF STRANGE BREWING S.A. ANY REPRODUCTION IN PART OR AS A WHOLE WITHOUT THE WRITTEN PERMISSION OF STRANGE BREWING S.A. IS BY ALL MEANS, JUST FINE.

- References:
- BA-SB-100 LAYOUT PLAN
 - BA-SB-101 LAYOUT SECTION
 - BA-SB-102 SECTIONS DETAILS
 - BA-SB-103 COLD ROOM
 - BA-SB-104 Utility/P&ID

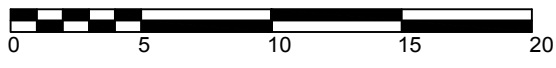
STRANGE BREWING S.A

Drawing nr: BA-SB-100 LAYOUT PLAN

First proposal

Made by: HL
Checked by:
Approved by:

Paper size: A3
Scale: as noted



SCALE BAR 1:100