

NEWS RELEASE

Brew Pub Uses Steam to Bring Food, Fun, and Beer to Downtown Detroit

(Detroit, MI) - Brewmaster Pat Scanlon says it takes only four ingredients to make good beer: water, malted barley, hops, and yeast. But that is where the science of beer making ends and the art begins. And Scanlon, who has been a brewmaster for nine years has mastered both the art and the science.

Scanlon oversees the brewing of many popular beers at the Rochester Mills Beer Company in Rochester, the Royal Oak Brewery and at the newly opened Detroit Beer Company in the Hartz Building at 1529 Broadway, in downtown Detroit.

The six-story building has been renovated to house three floors of office space as well as the Detroit Beer Company. "The outside of the building has been renovated to reserve its 100-year-old history," Scanlon said. "Inside we gutted the whole building to create an attractive space where people can come to eat good food, drink good beer, and have a good time."

The brewery takes up the basement and part of the first floor of the renovated building. A section of the floor has been removed so visitors to the first floor bar can see the beer being brewed. The second floor is devoted to the restaurant, which serves lunch and dinner seven days a week.

The restaurant features the eight or so different kinds of beers brewed on site - light beers, English ales, porters and stouts. Scanlon says they will also serve bottled Belgian beer.

The Detroit Beer Company recently joined the Detroit Thermal steam system. The company uses steam to heat the water, heat the grain and heat the wort, the mixture that turns into beer after the yeast converts the sugars to alcohol. The large stainless steel brew kettles in which the heating and processing take place are covered with jackets that also are made out of stainless steel. The steam goes between the jacket and the kettle and keeps the ingredients inside at the right temperature, without hot or cold spots that might ruin the brew.

Scanlon says the company looked at alternative systems before signing on with Detroit Thermal but determined that Detroit Thermal's steam would work best. "We considered a gas-fired process but that sometimes produces hot spots in the kettle that scorch the wort," Scanlon explained. If that happened, the beer would not be up to his exacting standards.

He also considered putting a boiler in the building but realized that a boiler takes a lot of maintenance, and a lot of space. "We like the steadiness and the reliability of Detroit Thermal steam," Scanlon said. "We don't have to devote space or manpower to producing steam."

Scanlon said he and the other members of the staff at Detroit Beer Company are pleased to be in downtown Detroit. "We are excited to be in the heart of so much activity," he said. "We are close to the Opera House, the stadiums, theaters and office buildings. Our motto is 'food, friends and beer' and we're glad to bring that to this neighborhood."

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