








Brewery



CHECKLIST



No		<input checked="" type="checkbox"/>
1	Insulate exposed hot water pipes and refrigeration system cold suction lines in unconditioned spaces, such as in a garage or outdoors.	
2	Recover waste heat from the boiler.	
3	Implement measures that minimize and reduce avoidable heat loss in the boiler.	
4	Recover condensate and produced steam to the boiler.	
5	Complete regularly scheduled maintenance on air compressors and check for and repair air-line leaks.	
6	Conduct regularly scheduled maintenance on the HVAC (heating, ventilation, and air conditioning) at least twice a year.	
7	Use plastic strip curtains for installed doors to walk-in refrigerator.	
8	Use compressed air knives (nozzles) or low-pressure fan blowers to blow off water and other condensate on cans or bottles.	
9	Replace refrigerators with ENERGY STAR-qualified appliances.	
10	Ensure refrigerator freezer seals and gaskets are not cracked or sealed properly.	
11	Use solar panels (or enroll in community solar programs), geothermal or wind turbines for electricity.	
12	Replace fridge motors with slower, more efficient moters	
13	Install a timer for the process boiler.	
14	Replace all halogen, incandescent, T-12, high-pressure sodium, and metal halide lighting with LEDs. T-8s should be replaced with T-8 LEDs/integrated LEDs as they burn out.	
15	Does the Brewery us a gas water heater or an electric heat pump system?	
16	Does the brewery use a gas furnace ore electric heat pump system?	

№	 TOXICS	
1	Use a carbon dioxide (CO2) recovery system.	
2	Replace CO2 cylinders with nitrogen generators.	
3	Develop and utilize a hazardous and universal waste storage and disposal program. (i.e.- Fluorescent bulbs and tubes, aerosol cans, paint, electronic equipment (e-waste), and batteries. Ensure ink and laser toner cartridges are recycled.)	

№	 SOLID WASTE	
1	Have easily accessible waste stations with landfill, compost, and recycle bins co-located.	
2	Provide informational signage at waste stations.	
3	Store and compost spent grain and other organics from the process.	
4	Conduct a waste characterization/audit.	
5	Use reusable and refillable kegs for distribution.	
6	Utilize a pneumatic press system that increases mash efficiency to 93-98%.	
7	Use a composting contract that includes cardboard and increases size.	

№	 TRANSPORTATION	
1	Offer employee commuting options like a Commuter Benefits Program and telecommuting.	
2	If your business uses a fleet of vehicles, purchase electric vehicles or commit to purchasing EVs in the future.	
3	Install EV charging station for staff and fleet.	

№	 WATER	
1	Recover waste heat and water used to cool wort during knock-out by connecting the heat exchanger directly to the hot liquor tank so that there is no water to drain.	
2	Does the brewery know their Calculate reverse osmosis (R/O) recovery rate?	
3	Does the brewery adjust the cooling tower and evaporative condenser recirculated water blowdown rate to maintain TDS (total dissolved solids) at levels recommended by manufacturer specifications?	
4	Does the Brewery use recycled water for cooling towers?	
5	Does the Brewery use high-pressure spray nozzles with automatic shutoff for cleaning equipment, surfaces, and floors?	

№	 COMMUNITY	
1	Post signage encouraging resource conservation.	
2	Have an environmental policy statement that outlines the organization's commitment to sustainability and distributed to all employees. The policy must address waste reduction, water/energy conservation, and education.	
3	Use housekeeping logs and metrics to foster common goals among staff.	
5	Register your business with the IL Green Business Tracker to calculate your carbon footprint and other energy metrics. You may also enroll in other similar programs that better fit your business's needs.	
6	Create marketing/story for internal and external promotion of sustainable practices.	