

Corrected: DNR recognizes Central Waters Brewing Co. for eco-friendly practices

Written by

B.C. Kowalski

10:18 AM, May. 21, 2011

AMHERST -- Green beer can be quite common during St. Patrick's Day -- but the owners of Central Waters Brewing Co. had a different kind of green in mind when they began 13 years ago.

Central Waters was recognized for those green practices Friday as the Wisconsin Department of Natural Resources named the company to its Green Tier program, which celebrates environmentally friendly businesses in Wisconsin. It is the first brewery in the state to be added to the program.

The DNR presented the business with a plaque and welcomed it to the program in front of about 50 people at the brewery in Amherst.

Entry into the program came after an application and a public comment period in which residents could say whether they thought the brewery should be added to the program.

Not a single person said it shouldn't be added, co-owner Anello Mollica said.

The facility runs on radiant floor heat, and water is heated by 1,000 square feet of solar panels.

"It's a steep upfront ticket, but the payoff is remarkable," said Paul Graham, Central Waters co-owner.

DNR secretary Cathy Stepp said Central Waters' success is proof that green practices and business success don't have to be mutually exclusive. Central Waters brewed 750 barrels in 2006. In 2010, the business produced 5,000 barrels, and it expects that to grow to 7,500 in 2011.

"We're just getting started," Stepp said of the program.

The brewery also tries to keep its business as local as possible. It buys barley from a local farm and works with farmers around Wisconsin to grow hops, which normally come from as far away as North Dakota or

Advertisement

Make it Yours™
Browse thousands of designs for over 3,000 devices.
Get 15% off with code: SAVE15
Browse Designs
skinit

Print Powered By FormatDynamics™



Canada.

Source: DepartmentofNaturalResources

The brewery has more projects planned, including buying photovoltaic panels and a Clean-in-Place system for the brewery, which is an energy-efficient way to clean the brewing tanks.

Graham said the brewery was limited only by hours in the day in its efforts to be more sustainable.

SUSTAINABLE BREWERY PRACTICES

- » Remodeled the tap room with recycled barn boards and iron from local buildings.

- » Installed a new grain silo to reduce the amount of packaging needed for materials that come into the facility and the amount of packaging that needs to be disposed.

- » Works with another Green Tier participant, Tosca Ltd., to repair damaged kegs rather than disposing of them.

- » Uses **energy-efficient** lights and energy-efficient motors in the brew house.

- » Donates spent grain to a local community-supported agriculture farmer for animal feed and compost.

- » Promotes sustainability by bottling in reusable, half-gallon glass containers, called "growlers," and by using recycled content cardboard for packaging.

- » Donates a portion of every sale of its Shine On Ale to the Midwest Renewable Energy Association.

- » Buys and retrofits used machinery and parts that would otherwise be scrapped.

Advertisement

Make it Yours™
Browse thousands of designs for over 3,000 devices.
Get 15% off with code: SAVE15
Browse Designs skinit

Print Powered By FormatDynamics™