



PROPOSAL SUMMARY – LAST MOUNTAIN BREWING COMPANY

**Proposal:**

Last Mountain Brewing Company Ltd. (LMB) is focused on quality, trustworthiness, honesty and loyalty, with an emphasis on FUN! (Brad Kotnik) has been passionate about the craft beer scene since late 2006 and I am committed to creating and sharing my own craft. I've been brewing craft beer for over 14 years and using an all-grain brewing process for over 9 years. By focusing on minimizing waste, my commitment to the environment and sustainability are core values of LMB. Having balance between a healthy lifestyle and being conscious of the environment and outdoor activities. Balance has always been a part of Brad Kotnik's lifestyle and will shine through operations and into all products at LMB. Giving back to the community through charitable donations and local sports sponsorship are important to LMB. Uniqueness is key, I do not want to be just another label; I want customer to LOVE my product and LOVE the lifestyle created by what LMB represents. When walking through the doors of LMB or stepping up to the bar, each customer will be engaged in a FUN atmosphere. In order to get LMB's brand in front of customers, I am planning to start off in a dedicated area for manufacturing purposes in the garage which is to be used as a full-time brewing facility. Distribution will be in 1.89 Litre beer pre-filled glass growlers both available for pickup at LMB or at each farmer's market throughout the interior region. Also, after year 1, having LMB beer in better liquor stores and on tap through the Okanagan region. There will also be special emphasis on having LMB on tap at all interior British Columbia ski resorts.

Over the past 5 years, I have participated in the annual CAMRA Okanagan Brewer's competition at Square One and Tin Whistle Brewing in Penticton and I've placed in the top 2 among all entries.

In the newly created garage, construction will be completed in December 2020. Commitment to legitimacy by utilizing all necessary approvals for permits: Interior Health, BCLDB, BC Liquor Board, Canada Excise and Duty, GST and 3-year Temporary Use Permit (TUP) from the city of West Kelowna.

Community and Neighborhood Benefit:

- There are studies showing that having a manufacturing only craft brewery in the neighborhood (under 1KM distance) increases property value by 10%. For those neighbors over 1KM in distance, studies show that property values increased by 3%. Having a craft brewery in the neighborhood minimizes people's need to commute by vehicle to purchase quality craft beer.
- Spent grain products will not be messy, Last Mountain Brewing Company Ltd. (LMB) has verbal agreements with local farmers to dispose of the waste product and it to be used to feed chickens and other farm animals.

- Free spent grains are available for pickup (with appointment) to be used in home-made dog cookies
- Future sponsorship of a local sports team (TBD)

Minimal Impacts of the Proposal:

First of all, brew day will be 1 day per week from 4:30 PM to 9:30 PM:

- **Lighting from manufacturing:** On brew day, there will be minimal lighting required, all lights are LED and only cast up the driveway of the property and into the neighboring property Glen Canyon/Power's Creek pathway. Also, next door to the brewery is the West Kelowna water pump station.
- **Noise from manufacturing:** On brew day, there is some noise when using the propane burner required to boil water and finished wort (beer)
- **Smell from manufacturing:** On brew day, there will be a neighboring odor of grain and grassy hop aroma (think baked bread and cut grass).
- **Waste materials from manufacturing:** Liquids will be disposed into ground and evaporation. No chemicals that are harmful to humans are used in any part of the manufacturing process.
- **Customer product pickup:** Customers will be permitted to visit the brewery during set hours to only purchase product. No sampling is permitted at the brewery.

Development Permit Guidelines. Development will meet these guidelines by:

- **Notice of Application signage** to be placed on my property
- **Mail/hand delivery notice** to all residents within 100m of the subject property to advise of the application
- **Date that Council** will consider approval TBD



NATURE OF TEMPORARY USE PERMIT – LAST MOUNTAIN BREWING COMPANY



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 - **Thursday 5:00 – 7:00 PM**
 - **Friday 5:00 – 7:00 PM**
 - **Saturday 4:00 – 6:00 PM**
- **Notice of Application signage** to be placed on my property
- **Area required for manufacturing:** All brewing activities will occur within the enclosed garage. All storage will also be contained within the enclosed garage
- **Date that Council** will consider approval TBD

Storage Needs:

- 20 cases of glass growlers (6 x 1.89L) to be stored in the attic storage at the brewery
- Up to 20 bags of grain stored on premises
- 80 cases of glass growlers (6 x 1.89L) stored at dry storage facility in Kelowna

**Production Volume:**

- Each weekly production volume is 117L (58.5 growlers)
- Expected growth in year 1 is to be 4 x 117L
- Method of sale is from the manufacturing facility (Last Mountain Brewing Company location) and at farmer's markets

Equipment:

- Hot side (production)
 - 2 x 115L kettles (Blichmann Engineering)
 - Propane burner (Blichmann Engineering)
 - Pump and plate chiller (Blichmann Engineering)
 - Brew Commander (Blichmann Engineering)
- Cold side (fermentation and serving)
 - 4 x 150L Unitank (Spike Brewing)
 - 1 x Glycol chiller



FLOOR PLAN – LAST MOUNTAIN BREWING COMPANY

