CLE BREW SYSTEMS
CAN DO EVERYTHING!

We do it all, from custom design and fabrication, to installation and commissioning of your craft brew system. With over 30 years experience in the craft brewing industry, we have vast knowledge and experience of everything involving breweries. Integrating current brewing technology and the innovative ideas of the many craft brewers we have worked with has led to the development of CLE producing award winning brew systems that make award winning beers. The NZ Champion Brewery of the year 2014 was won by Townshend’s CLE’s Brew System. If you have a dream of making great quality and unique craft beer, then CLE Brew Systems can help you make it a reality. We understand that every craft brewery will be different, so we will custom design your brew system to suit your needs so that you get exactly what you want.

At CLE Brew Systems you will be dealing with Chris the master craft brewery engineer, throughout the whole project and he will help you on all things beer related, including:

- Building design and layout
- Utilities placement, e.g. water and power
- Refrigeration
- Floors and drainage
- Equipment sourcing
- Bar dispensing system

We can help you on every level of development that will enable you to have a complete turn-key brew system that will produce great craft beer that everyone will love.

Manufacturing, Designing, Installing and Commissioning Brew Systems for over 30 years

CLE BREW SYSTEMS, who’s talents have served the brewing industry for over 30 years, is a leading company in craft beer innovation and design. CLE Brew Systems is based in Nelson, the craft beer capital of New Zealand and we have many years of experience in the craft beer industry that will help you build the brewery of your dreams.

We can help you with all aspects of designing your craft brewery, from building design and utilities placement, to bar planning and layout. We understand that making great beer is an art, and our extensive knowledge in all aspects of brewing will help you craft your way into the exponentially growing business.

CLE Brew Systems will work with you in the design to help you build a brewery like no other as we use only the best equipment and technology along with a design that is based with each of your individual requirements in mind. You then have the ability to design and craft any specialty beer you like from influencing flavours and aromas using the brew system technology, to additions of specialty ingredients like peaches and liquorice using customised brewery equipment. A CLE Brew System can do it all, helping you make unique beers that are individual and customised however you like, from peach pale ale to premium lagers.

With a CLE brew system we can help you understand how to influence and control the many kinds of flavours and aromas to make truly inspiring beers that will inspire others to want to do the same. CLE brew technology and systems is renowned for its repeatable accuracy. Brewers attempting to develop recipes or simply trying to brew an identical batch from a known recipe, face an amazing array of complex variables that easily conflict with the expected outcome. Caramelization, aeration effects, stratified heat layers in mash kettles, temperature control and sanitation can all turn a great recipe into a poor quality, mismanaged mistake. Such inconsistencies subsequently modify the finished product into an unexpected and oftentimes less than desirable ‘alternate’. The careful elimination of these and other variables is the intent during each individual design of a brew system, which has been developed and continuously upgraded over these many years to become what is is today.
**How we started**

CLE Brew Systems, a division of C Little Engineering, is founded by Chris Little of Nelson. Chris started his craft brewing career as the chief brewery engineer at Macs brewery, fabricating and maintaining their brew system operation. With all of his knowledge working at the first craft brewery in New Zealand, Chris had a dream to be able to offer the rest of New Zealand complete quality and unique craft beer solutions. This became the start of what is now known in many parts of Australasia as CLE Brew Systems, who has helped many craft brewers produce top quality award winning beers by providing individually designed brewery solutions for many years now. CLE Brew Systems is proud to offer you complete brewing solutions, no matter your requirements. CLE Brew Systems has been a part of the forever changing craft beer world for many years and has vast knowledge of brewery equipment and technology as well as contact with many knowledgeable people in the brewing industry, from hop growers to brewers, that can help when it comes to designing your own craft beer system, from obtaining the best ingredients, to recipe design and distribution. This means CLE Brew Systems will provide you with the ultimate craft beer system that is best suited to your needs and you will have an asset that will last and be envied by many craft brewers.

If you are either just entering into the exciting world of craft beer or would like to add to your existing brewery, CLE Brew Systems has the complete solutions for you.

**The Team**

**How we fit together**

At CLE Brew Systems we combine great service with the many years experience of our team of specialists. Chris can help you with all things beer, from equipment needs to utility requirements. If your not sure what equipment to purchase and how to set it out in your building, where to put power, water and what refrigeration you need.

**We do all of that for you.**

We will provide complete architectural drawings for your brewery at different stages so we can come to the best layout and design. We will design, build and manufacture the complete brew systems for you and will also provide solutions for bottling, packaging and kegging. The best part is that you will be dealing with Chris for the whole project.

Whether you need to design a new building for a restaurant and brewery, upgrade your existing brewery, add some additional vessels to your current brewery, or need a complete bar beer dispensing system, CLE Brew Systems can provide you with every aspect of the project, from start to finish, to make your dream a reality!

We welcome your inquiry and will gladly supply information packages, quotes and any other assistance necessary for helping you in the planning of your project.
Chris Little ‘the engineering brains behind it all’

Chris is the project manager and guru of all things beer and equipment relating to it. He started his beer laden path by working for Mac’s brewery, then using this knowledge Chris started his own business providing complete craft beer solutions by designing, fabricating, installing and commissioning complete craft solutions throughout Australasia. Successive brew systems designed, fabricated, installed and commissioned include: New Zealand Hops/Plant and Food Research 50 L hop trial plant, Emersons Lauter Tun, Golden Bear Brewery, Murrays Craft 25 HL system, Cheeky Monkey brew system, Governor Brewery and Matso’s Brewery. Chris lives and breathes engineering. Throughout the years he has been involved with many projects around Australasia that have had many different requirements and challenges. These ranged from providing a completely enclosed yeast management system, designing and building a water column for quality precision gas pressure control, to helping design a complete automation program for a 25 HL brewery from scratch. Chris's experience in the craft beer industry, from designing a completely automated Lauter tun from mash in to grain discharge, to designing, fabricating and commissioning an automated 25 HL cat-walk brew system for 4 million litres of beer in Australia, has made him a walking encyclopedia of all things beer. Chris has much knowledge of codes and regulations of everything to do with brewery equipment. Chris had many contacts that have made him invaluable for the craft beer industry in Australasia, which include NZ Hops, Golden Bear brewery partner, stainless steel specialist, steam and refrigeration specialists, and many owners of a CLE Brew System whose knowledge Chris can draw upon to help with brewery solutions.

Sue Little

Sue with her husband Chris, co-founded Chris Little Engineering back in 1984. Sue handles the admin side of things.

Amy Little

Amy has a post graduate diploma in biochemistry and has a passion for all things science to do with beer and fermentation. Amy helps advise on the science and technology side of the brew system design and does the CAD drawings for the brew system layout.
Only the Best

At CLE Brew Systems we provide you with only the best quality vessels that meet all of your requirements. All of our vessels are made with the highest of standards and all pressure vessels are designed verified and certified in accordance with all of the latest Australia and New Zealand welding and pressure vessel standards.

We know quality tanks inside and out, so can fabricate specialty tanks for all of your brewing requirements. Things we take into consideration are:

- Room requirements
- Beer types and volumes
- Temperature requirements
- Brew house relocation
- Future expansion allowances

MILLING

Efficient brewing starts with great milling. The design of CLE Brew Systems mills have been proven to help you get the most out of your grain by using optimized milled spiral fluting patterns on the rollers, with an easily adjustable roller gap to provide for different grain types. This ensures that the grain husk is conserved along with the optimal grinding of the endosperm. Our milling systems will help you get the most out of your grain by using technology to optimise sugar extraction from the grain, while maintaining the integrity of the grain husk for efficient lautering.

Performance for Efficiency

We can fulfill all of your milling requirements through our unique and customised design of milling equipment, from fully automated sequencing and monitoring to gravity fed grist from the mill to the mash tun.

Effective milling improves the extraction yield from the grain, increasing the efficiency of the milling process so you get more out of your grain. By adjusting the gap between the rollers you can optimise the crush of the different types of grains, such as using a larger roller gap for the more brittle crystal malts.

Consistently Great Beer

Great beer starts from using the freshest ingredients and the best equipment for these ingredients. CLE Brew Systems can provide you with excellent equipment that will give you high quality worts, from customised rollers to efficient grist hydrators. Our mills will crush the grain in such a way to ensure optimal extraction and subsequent leaching of the wort from the grain in the lauter.

CLE Brew Systems’ mills are ideal for providing high quality crushed grain with the flexibility of changing the crush...
type for the different types of malts. Thanks to our unique engineering, our mills will help you get the most out of your grains by providing the perfect shearing technology that maximises the surface area of the endosperm for better sugar extraction without compromising the husk.

What makes our mills so great?

- Hygienic design for easy cleaning and non-contaminating.
- Grain weight recording in grain hopper
- Grain mill timer
- Optimized gist hydrator spray geometry to avoid mash balling and flotation
- Grain feed to mill speed control
- Precise and easy adjustment of the roller crushing gap
- Automatic start-up and shut-down in sequence of milling equipment, from grain hopper to gist auger.
- Dust free

MASHING

Gentle and Efficient

The quality of the mash is affected by many process parameters of the mash tun. Temperature, agitator design, speed and vessel wall temp all affect the biochemical and physical reactions of the mash and these reactions determine the mash quality and the end character of the finished beer.

Pure Innovative Engineering

The mashing process may seem simple, but there is a lot of important things going on in the mash tun that you cannot see. The impact of these factors on the conversions happening in the mash tun have considerable importance when designing a mash vessel and must be taken into consideration. When designing our mash tuns we make sure they have all the necessary features to meet optimal mash conversion requirements. This starts with equal temperature distribution in the mash, especially as it is hotter near the sides of the vessel. We specially engineer an efficient mash mixer with low shear capabilities along with efficient dimple pads to help with uniform heat distribution and transfer throughout the mash.

We used specially designed pumps for mash transfer from the lauter tun to minimise shear forces and the breaking up of particles, all which affect lautering efficiency.

LAUTERING

Your malt is one of the most expensive ingredients in the brewing process, so it is important that you get the most efficient use out of it. With a CLE Brew Systems lauter we will help you minimise your lauter time, maximise wort extraction and minimise cleaning times.

Our lauter tun design is based on integrated lautering technology with expert skills in stainless steel fabrication, such as optimised wort draw off points, highly efficient raking machine with mash discharge sweeper arm, maximised surface area of the wedge wire screen, plus automation of rake system which can include lowering and raising of the rake arm in response to differential pressure changes.

To assist with consistently clear and great quality wort, all of our lauter tuns contain a sight glass after the collection ports so that you can visually see the clarity of the wort before diverting to the kettle. This minimises recirculation times and helps with the reproducibility of recipes.

Optimised Extraction for Maximum Yields

Our lauter design is based on maximising sugar extraction while minimising the leaching of unwanted products from the grain. To help with this we mount our raking system on the top of the vessel which allows for a greater surface area and a more uniform filter screen. Wort run off channel placement is designed for uniform wort runoff and equal bed pressure. Our rakes consist of both cutting and lifting knives as well as bent knives for maximised mash mixing with minimised damage to the grain husk.

WORT TREATMENT

Treatment of the wort obtained after lautering has a major influence on the final beer quality. The wort is boiled which enables many physical reactions to occur, such as the formation of hot break, removal of organisms and unwanted flavour compounds are boiled off, the hot temperature is required for the conversion of hops components so that they are dissolvable in to the wort.

Efficient boiling technology

CLE brew systems kettles utilize strategically placed steam dimple pads or elements that provide a great rolling boil in your kettle which is needed to produce the required physical chemical reactions in the wort and to also get the best utilization out of your hops.

We have had many reports on caramelisation reactions on the high temperature elements in direct contact with the wort imparting the beer with a great and unique flavour.

Our kettle will give you the right amount of evaporation each time. With CLE wort boiling technology you can be satisfied your wort will get the best hot side treatment possible.

Whirlpool

After wort boiling, the wort is circulated around the vessel, to assist in hot break removal. The whirlpool has a base design that is optimized for solid (hot trub) deposition and removal from the hot wort. The whirlpool effect is well known to remove the solids from a liquid and CLE brew systems used applied engineering technology to achieve this to its full potential taking into account person vessel design preferences, such as height limits and kettle/whirlpool combination vessels.

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CLE Brew Systems whirlpools compromise technology that is based around the relationship between fluid dynamics and the properties of hot wort. When designing a whirlpool, CLE Brew
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Web:  www.clebrewsystems.com
Address:  331 Paton Rd, RD1, Richmond  7081, Nelson, New Zealand

**Systems** takes into account these relationships, as well as vessel design considerations and the wort inlet and outlet geometry, as well as the arrangement of the wort outlets. By taking these into account, this means that our whirlpools help you create a really compact trub cone in the centre of the whirlpool and this can be replicated time and time again with maximized hot wort recovery.

**Wort cooling**
Fast wort cooling is crucial after whirlpooling as that is when potential microbial infection is high. A high quality and easy to clean heat exchanger is crucial for fast and efficient wort cooling.

**Power saving wort cooling**
Not only is our heat exchanger one of the best, its cools your wort fast and efficiently while also providing you with hot water for your next brew and cleaning.

**Power saving and single-stage cooling**
With our pre-heat exchanger filter you no longer have to worry about your heat exchanger having particulates collect on the walls and making the exchange of heat between your hot wort and cool water less efficient.

Cold water is set to 1 deg C so that the wort is cooled with only one pass through the heat exchanger and wort cooling time is kept to a minimum.

**FERMENTERS/UNI TANK**
All of our fermenters are design verified and comply with all relevant codes and regulations. Our fermenter design also features an unique adjustable racking arm that can change the position of the draw off point in your tank, sight glass on the end of the racking arm to analyze the clarity of the wort at the bottom of the cone, stainless steel fermenter bubblers for one-way hygienic gas release.

- Material: AISI 304 grade stainless steel
- Four Legs with adjustable feet
- Two zone cooling jacket (side + cone) with insulation
- Sixty degree bottom cone
- All necessary butterfly valves
- Sample tap
- Temp Probe port
- Carbonation stone port
- PVRV
- Pressure gauge
- Rated working pressure 200kPa
- AS1210 Class C safety compliant
- Side manway door
- Top mounted 150mm DIN access port
- 50mm CIP line and spray ball
- Burkett glycol solenoid valve and isolation valving

**CONDITIONING TANKS/BRITE BEER TANKS**
CLE Brew Systems can offer you a range of conditioning and brite beer tanks for all of your maturation requirements, from external jacketed and glycol cooled conditioning tanks for getting low lagering temperatures to single skinned brite beer serving tanks. Being able to get your beer to the right temperature is very important and with CLE Brew Systems’ vessels you will be able to do just that.

- Material: AISI 304 grade stainless steel
- Four Legs with adjustable feet
- All necessary butterfly valves
- Carbonation stone
- Sample tap
- PVRV
- Pressure gauge
- Rated working pressure 230kPa
- Design registered with Work Cover to AS1210, hazard level “B”
- Side manway door

**CIP SYSTEMS**
Recoverable, portable and efficient cleaning system.
We know the importance of a great cleaning set up, especially one that guarantees no contamination of the product, is easy to use around the brewery, and cleaning product is contained and can be recovered. We will personally customise and make your own CIP system, from a complete portable CIP unit to a fixed vessel, taking into account environmental considerations and your own cleaning regime.

Detergent costs, water consumption and waste water requirements, as well as the brewing and cleaning procedures themselves can impact the cleaning regimes for the brew system. Cleaning of the brew system and tanks is done by the use of strategically placed spray balls. Cleaning solution can then be circulated around the tank for a full clean. This gives you consistently clean tanks and pipe work and ensures a high quality product.
BREW SYSTEM DESIGN CONSIDERATION

Some of the things we take into account when designing and planning a brew system are:

- optimum and unique piping concepts, which focuses on flavour stability during transfer.
- Designed for ease of access
- pre-piped brew house for fast and easy installation.
- minimal product stress and losses during transfer
- low maintenance
- incorporation into existing brewery processes
- optimised valve placement

KEG WASHER & FILLERS

We custom design and fabricate unique keg washer/fillers for your individual requirements. Our keg washer/fillers save time and money while guaranteeing your product integrity, including automated 5 minute wash, sterilise and fill cycles.

- one person operation
- easy to use
- protects the unique flavours in your beer
- no product wastage
- These have been proven to last for 1,000’s of cycles and just keep going perfectly every time.

CLE Brew Systems has over 30 years experience in the design and manufacture of brewery equipment and has supplied many keg washers to craft breweries around NZ and Australia. Our goal is to provide you with long lasting, high quality equipment that will ensure all of your kegs are washed and filled to the highest standards, helping you meet your product quality standards.

CLE Brew Systems keg washer/fillers are unique in that not only are they are customized to our clients requirements, the manufacturing, installation, commissioning and maintenance are all carried out by CLE Brew Systems.

Our Automatic Keg Washer/Filler:

- Gives you 100% certainty of keg cleanliness
- Decrease the time staff spend on washing and filling kegs
- Savings on energy, water, chemicals and labour
- Automatic quality control over keg washing and filling cycles gives you complete efficiency and product integrity every single time.
- No waste of product
- No chance of product contamination
- Substantial CO2 saving
- Easy to use
- Requires minimal maintenance

SEMI-AUTOMATIC CONTROL

CLE Brew Systems provides a unique automation system that can be incorporated into any brewery. A combination of our very own automation program along with automated valves makes brewhouse control and data recording very easy. This program controls the relevant processes; mashing, lautering, wort boiling, whirlpooling, heat exchange and fermentation and conditioning, and records and maps data for these processes in real time, such as fermentation temperatures. The interaction screen is very easy to use showing an optimised and easy to navigate placement of the vessels, valves and switches in the brew house, as well as process parameter monitoring, curve visualisation and brew reports.
WE WILL TAKE YOU FROM BUSINESS PLAN TO BREW

CLE Brew Systems provides the expertise needed to ensure the success of a new and ongoing brewery operation. From brewery layout design, dimensions and equipment placement, to complete beer dispensing systems and customised bar fonts, CLE Brew Systems will design your brewery to suit all of your requirements.

HANDS ON THROUGHOUT THE PROCESS

CLE Brew systems Chris Little project manages the whole brewery project from start to finish as he is the expert in all things to do with brew system planning and design. Chris also deals with all of the specialised work on the brew systems that make CLE Brew Systems very special, such as using his skills to make up customised bar fonts, fermenter bubblers, keg washers and rake arm and blades.

CLE Brew Systems will design the layout of the brew house operations in terms of optimised space utilisation and required brewhouse processes. Lighting is an important factor in help making your brew system stand out and look like the masterpiece it is. We can also help you choose the correct materials for the rest of the brewhouse building, such as floor type, drainage and refrigeration as we have had much experience with these, and we can help you choose the best contractor to best fit your needs and will work along side them.

CLE Brew Systems stands by our experience, high work standards and attention to detail. We will check on your process optimisation, efficiency and troubleshoot any concerns you may have.

CAD DESIGN

We can create the most efficient and best layout of brewery, using the floor plan and the CAD drawing of our brew system, so that we can take into account everything from piping connections, to working space around the brewery, to room and utilities for future expansion. We know all about the process of brewing beer so we know what kind of things to look for when designing a great working brewery.

DESIGNING/PLANNING

CLE Brew Systems has lots of experience in planning all things beer. We even make our own custom designed and specialised brewry equipment, such as:

- Beer Fonts
- Fermenter Bubblers
- Rake Blades
- Hop Baskets

FABRICATION/CONSTRUCTION

Through the use of advanced technologies in design, engineering and fabrication, CLE Brew Systems manufactures highly innovative and superior crafted products.

SHIPPING and INSTALLATION

Once fabrication is complete and the system has been tested with water, your equipment is expertly wrapped and shipped to arrive on schedule at your premises, ready for quick installation with minimal downtime.

*Murray's Craft installation included 8 x 40 foot containers and took 1 week from removing the old system to having the new system making beer.

COMMISSION and TRAINING

Included in our time is teaching you how to use your system, and we can even get an experienced brewer to come and help you learn the in and outs of the brew system as well as their tricks and tips on making the most of the brew system.

AFTER SALES SERVICE

At CLE Brew Systems, our relationship does not end when your brewery has begun operation. We are available for support at any time after installation, and can provide any spare and replaceable parts many years down the track. Backed by our knowledgeable staff and friends, CLE Brew Systems will support you and your brewery as it grows.
AUTOMATION
We have our own unique automation program so we can easily adapt it to your own unique brew system. This also means we can easily troubleshoot any problems that you have with the system, and some changes can even be done through the computer from our business.

CLE Craft Brewer Solutions
Our Brew Systems design is a combination of our collected experience of the needs of master craft brewer with stainless steel technology which gives you the ultimate beer making system. CLE has worked with many specialists in all areas relating to brewhouse operations, design and equipment supply, the combined knowledge of all of these people make CLE one of the best and most knowledgeable companies that will make you a brew system that will give your business the wow factor.

Our brewery equipment contains the best technology and is designed, engineered and manufactured for greatest efficiency, versatility and longevity. Some of the key features of our brew systems are:

• Individual and compact skid frame system with three vessel
• Simple and efficient catwalk and frame design consisting of a three vessel layout
• Optimized and flexible catwalk
• Research brew system

Our smaller brew systems contain the features of the larger brew systems so that the beer made by both is as close as possible for a certain recipe. This allows you to produce beer in small quantity, such as testing out a new recipe, with the knowledge that making it in a larger brew system will produce the same beer.

RESEARCH BREW SYSTEM
Our small pilot and research brew system from 50 litres to 200 litres contains the unique features of a CLE 12 hectolitre brew system but enables you to brew on a smaller scale. This is great for those who want to brew small batched of beer, especially for research purposes or if you would like to brew small quantities of many different specialty beers.

12 HECTOLITRE
Compact and Versatile Three Vessel Brew House
The most popular option for craft brewers, our 12HL brew system compromises a three vessel system on either a compact skid frame with catwalk or a frame with catwalk. With a winning combination of brew technology and stainless steel innovation, this brew system contains a mash/lauter tun, a hot liquor tank and a kettle/whirlpool as the three main vessels of the brew house. All of the valves and control systems are conveniently placed for ease of access for operation. Designed for crafting interesting beers, from fruit additions to fresh cone hops, this flexible system contains the best features that enable you to add many ingredients to your beer recipe that will help you make truly unique and individual beers.

The base frame contains all related pumps, valves and components and most of the piping and wiring of the system is done before shipping which minimises installation and commissioning times.

Our compact 12HL system is perfect for craft brewers and will help you create many different award winning beers.

25 HECTOLITRE
Optimised and Flexible
Beautifully presented brewhouse supplemented with amazing automation technology, our 25HL brew system is the next step up from the smaller sized 12HL brew system. We incorporate the best brewhouse equipment that gives you many control options such as lauter rake height, and supplement it with a unique and specialised automation program that gives you complete control over the brew process, from grain hopper to mash tun automated sequencing, fermenter progress graphing, to recipe and ingredients listing.

Our 25HL system is most popular with larger and expanding craft breweries who need the larger system to keep up with demand as many brews can be done in one day. The automation technology not only gives you greater control over your brew process, but also allows a less labour intensive brew process so that more time can be spent on quality control.

Our latest 25HL brew system had the following configuration:

<table>
<thead>
<tr>
<th>Mash Tun</th>
<th>Hot Liquor 1</th>
<th>Hot Liquor 2</th>
<th>Cold Liquor 1</th>
<th>Cold Liquor 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Catwalk</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lauter Tun</td>
<td>Marks</td>
<td>West Brewer</td>
<td>Kettle</td>
<td>Whirlpool</td>
</tr>
</tbody>
</table>
Quality Counts

CLE Brew Systems is proud to have supplied many quality brew systems throughout Australasia to many different types of craft brewers. Our passion of providing complete great quality brew system solutions, combined with our knowledge in stainless steel fabrication, brew technology and beer science is what makes CLE Brew Systems one of the leading companies in providing top quality craft beer solutions.

Here are some of the breweries we’ve designed built and installed:

- Matso’s Brew Plant, Broome, WA
- Wellington Brewery (Lion Nathan), Wellington
- Martinborough Brewery Company, Martinborough, Wairarapa
- Mac’s Brewery, Nelson
- Ferrymead Brewing Company, Christchurch
- Vailima Breweries, Samoa, Pacific Islands
- Fiji breweries, Pacific Islands
- K’Road Brewery, Karangahape Road, Auckland
- Harringtons Brewery, Christchurch
- Otmoetal Trust Brewery, Tauranga
- Matsoes brewery, Broome, WA
- Chattam Islands
- Townshend Brewery, 2005
- Van Dieman, Tasmania
- Moa brewery, Blenheim
- Golden Bear, Mapua
- Cheeky Monkey, Australia
- Governor, Auckland
- Murrays Craft, Port Stephens, Australia