

# City of Tualatin

www.tualatinoregon.gov

CITY OF TUALATIN  
RECEIVED

JUL 21 2015

COMMUNITY DEVELOPMENT  
PLANNING DIVISION

## APPLICATION FOR INTERPRETATION (INT)

Community Development Department  
Planning Division (503-691-3026)  
18880 SW Martinazzi Avenue  
Tualatin, Oregon 97062-7092

Case No. INT-15-0002  
Fee Rec'd N/A; fee is \$0  
Receipt No. N/A  
By [Signature]

PLEASE PRINT IN INK OR TYPE

Applicant's Name: Gary Haberman

Applicant's Address 18791 SW Martinazzi Ave Tualatin, OR 97062  
(street) (city) (state) (zip)

Applicant is: Owner  Contract Purchaser \_\_\_\_\_ Developer \_\_\_\_\_ Agent \_\_\_\_\_  
Other haber mangary@gmail.com

Code Section: \_\_\_\_\_ 111

Interpretation request: Briefly describe your request. Please use additional pages to give a more detailed description of factor involved.

Request approval to brew beer at Hot Seat Sports Bar.

In the interpretation is for a use on a particular site, please fill in the section below:

Address of Property 18791 SW Martinazzi Ave Tualatin, OR 97062  
Lot Area \_\_\_\_\_ acres Planning District Washington County  
Assessor's Map Number 25-1-24BC Tax Lot Number(s) 1501 + 1503  
Property Owner's name Gary Haberman  
Property Owner's address 18791 SW Martinazzi Ave Tualatin, OR 97062

a. type of manufacturing of commercial processes;

**beer brewing / fermentation**

b. character of activity to be conducted on the site;

**same as Hot Seat**

c. the nature of any machinery used;

See Exhibit A

**One refrigeration unit (oversized AC unit on roof) for chilling of said beer, one small ~1hp pump for beer transfer**

d. noise and odor characteristics, associated with the use of activity;

**no significant noise to speak of. Refrigeration unit is similar to commercial AC unit as far as noise goes. Everything and every process inside the brew space is relatively quiet. On brew-days (~once per week), a batch will be boiled and the result will be a bit of steam coming out of the building (no worse than a commercial kitchen), and the smell will be fairly innocuous (a little malty smell? Actually quite pleasant IMO)**

e. outside storage of materials or products;

**none**

f. type and size of structures required;

**existing. No further expansion of the current structure is required**

g. the amount and type of traffic generated;

**one truck per week to deliver grain, and truck per week to pickup spent grain. No distribution, so no other trucks. Traffic at the bar / restaurant should remain the same**

h. amount of parking required;

**as per item G**

i. number of persons who would occupy the premises at any one time;

**Approximately 12**

j. number and type of customer/client base; and

**same as bar / restaurant**

k. any other information which the City Manager or his designate determines to be relevant to a determination of the issue.

**Most breweries distribute their product, so they experience a lot of extra traffic (trucks mostly). Gary plans to sell all of his product at Hot Seat, so I really don't see this as being invasive or intrusive on the local infrastructure. Everyone is already used to the bar / restaurant's existence and the addition of on-site beer production shouldn't add any additional burden to Hot Seat's surroundings**

### **Other Due-diligence**

Gary, as we talked in the hallway yesterday, there can be challenges with process waste from breweries. Are you able to send us the following items related to process waste?

1. What will be the volume of process waste from the process?

**Approximately 30-50 gallons per week**

2. What will the process waste contain?

**Warm water, yeast solids, citric acid (cleaner). Waste water ph level will be slightly acidic.**

3. How often will it be discharged?

**About once per week (average fermentation cycle is 7-10 days)**

With the answers to these questions, we can start conversations with Clean Water Services and our Sewer Division to make sure there is capacity to handle any waste.

# Practical Fusion LLC

18147 SW Boones Ferry Road  
Portland, OR 97224  
[practicalfusion@comcast.net](mailto:practicalfusion@comcast.net)  
503-348-0650

# QUOTE

DATE: MARCH 2015

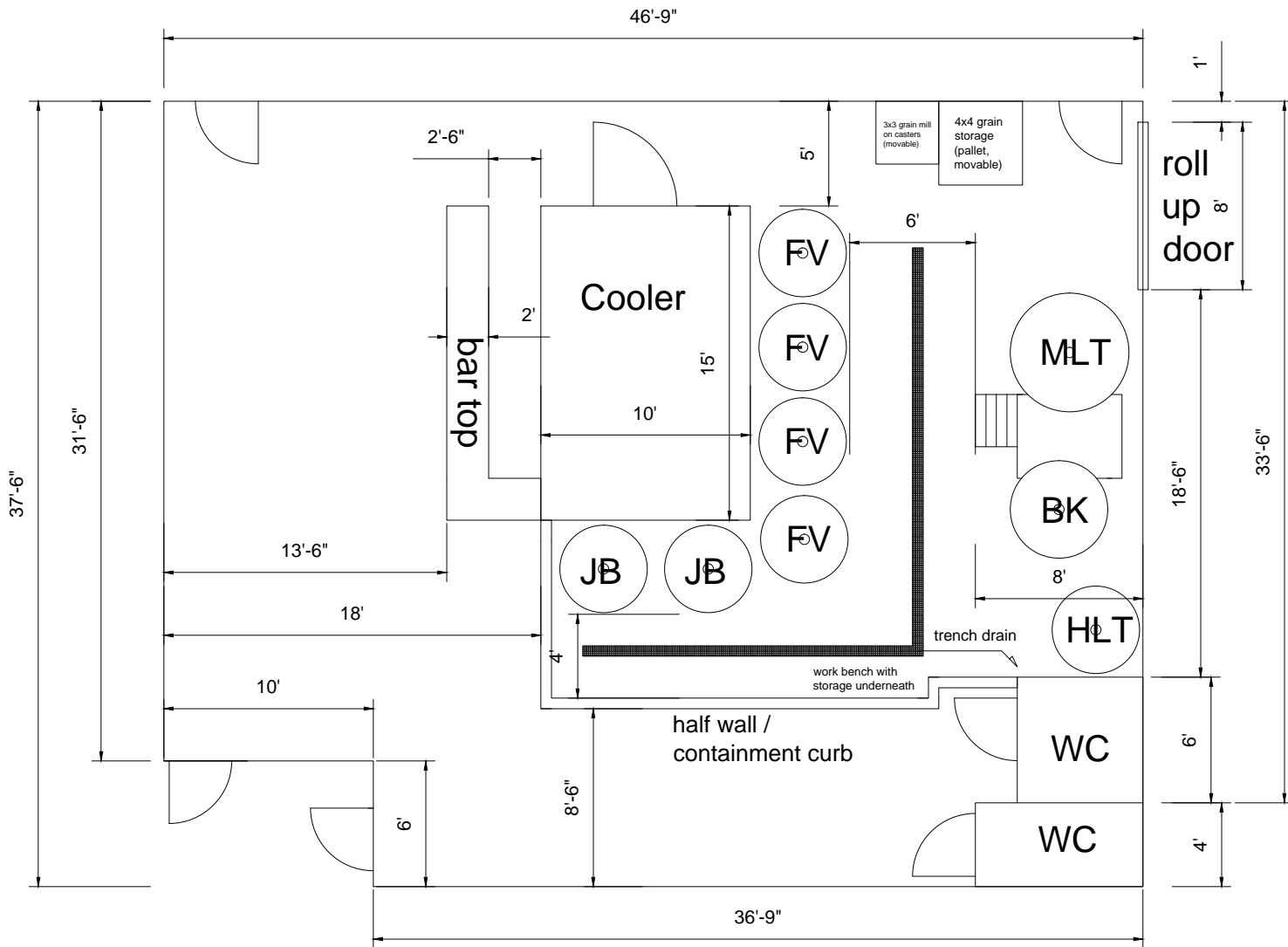
TO:

FOR:

10bbbl Brewery Equipment

DESCRIPTION	QUANTITY	RATE	TOTAL
10bbbl indirect fire boil kettle with Midco EC300 burner	1		\$12500
10bbbl MLT with grist hydrator, grant, sparge assembly, and temp mixing station	1		\$14500
Add inline flow meter to MLT fill circuit	1		\$1000
25bbbl gross HLT with 15kw element and temp controller	1		\$11500
Stainless steel brew deck between MLT and kettle	1		\$4000
Thermaline T8 heat exchanger	1		\$3500
Add inline wort oxygenation stone and sight glass to heat exchanger wort outlet	1		\$400
Hard-piped brewhouse wort manifold between kettle and MLT w/ 2hp wort pump and VFD	1		\$7500
Add 1hp HLT pump with temp mixing station supply and recirculation circuits	1		\$2500
2-tap keg washing cart (\$6k bare bones, +\$350 add 6kw element, +\$1000 add 1hp pump)	1		\$6000
2hp wheeled mobile transfer pump cart with VFD	1		\$3000
2x 20ft lengths of 1.5" TC brewers hose, 6x 1.5" TC valves, clamps, and gaskets	1		\$1500
10bbbl uni-tank conical fermenter (insulated and clad) w/ accessories	4	\$11000	\$44000
10bbbl jacketed insulated clad brite tank w/ accessories	2	\$9500	\$19000
Temp controller and solenoid valve (need one pair per jacketed cellar tank)	6		\$1050
5hp Pro Refrigeration glycol chiller	1		\$11550
Equipment delivery and placement is included, brewhouse to be hard-piped on site			
			<b>\$143500</b>

**Quotes are valid for 30 days**  
**Please make checks payable to Practical Fusion LLC**  
**Thank you for the opportunity to serve you!**



HOT SEAT ROUGH

