

GoodLife Brewing Company
Bend, OR

Project Profile

Prime Consultant
LB Engineering

Mechanical Engineer
JJC Engineering
CEA Consulting

General Contractor
CS Construction



photography by JJC Engineering

Project Features

Size
22,000 sq. ft.

Contract Cost
\$750,000

Completion
June 2011

In early 2010 Pratt Rather, Curt Plants, and Ty Barnett had a plan for Central Oregon's 3rd largest production microbrewery, GoodLife Brewing. They found a place for it to hatch within Century Center, a former lumber drying facility for the Brightwood Corporation, re-birthed as a mixed use development. JJC Engineering was retained to provide mechanical design services for the building improvement, which included a new brewpub with kitchen, brewhouse, and cellar areas.

A 30 barrel (bbl), 4-vessel brewing system was the focal point within the brewhouse. This was a packaged interconnection of hot liquor tank, mash tun, lauter tun, and kettle completed with an elevated walkway access. Two boilers producing 60 hp worth of steam for the beer brewing needed

JJC Engineering to design the necessary supply piping, condensate return, and feedwater system and coordinate their many other external connections.

The cellar portion included 3 fermentation vessels totaling 240 bbl of capacity and one 120 bbl brite tank. All required coupling to a glycol chiller system with a JJC Engineering custom piping design. Brewhouse design was completed with the outside installation of an 84,000 lb. capacity grain silo connected via auger conveyance system to a roller mill inside the building.

The kitchen for GoodLife had a few challenges of its own as its design required strict accordance to rules of the Oregon Department of Agriculture.

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Interesting Facts

- The grain silo is re-purposed from the New Belgium Brewing Company in Colorado.
- Originally targeting 1,500 bbl/year output, they are now barely keeping up with a 5,500 bbl/year demand.
- One batch (30 bbl) of GoodLife beer contains more than 5,500 gallons of water.



photo courtesy of GoodLife Brewing

Keeping to the minimum required equipment for a “cold” kitchen was a specification of the owner as well. JJC Engineering had to think creatively about the kitchen’s design and code requirements in order to avoid equipment costs, such as large below grade grease interceptors, where possible. We were pleased to ultimately deliver a kitchen design solution able to work within the authority’s special requirements and which met the owner’s needs.

During construction, the mechanical intensive scope of this project was a challenge for the local jurisdiction. There were also several contractors to coordinate who was supplying what, who was installing what, and who was making the final connection. JJC Engineering worked tirelessly with all project participants to make

sure building safety was assured and work scope was clearly defined, while keeping on schedule and within the owner’s budgetary constraints.

From the grain silo to the roller mill; from the hot liquor tank to the fermentation vessels; and from the kegging area to the brewpub, GoodLife brewing has turned out a great example of Central Oregon production microbrewing. JJC Engineering was proud to be part of its design effort and felt privileged to be part of an effective and solution focused team that successfully met the challenges of this building project.



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