



# Enabling Food Innovation Project

## BOOT BEER BREWERY

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The Boot Brewery at Repton is a 6 barrel micro-brewery installed at the Boot Public house, brewing a variety of beers including Boot Bitter – the brewery's best seller, Clodhopper, Tuffer's Old, and Repton Cross.

### Project Brief: 09 Jan 2018

1. Following attendance at a 2 day craft beer event held at the University of Nottingham Sutton Bonington campus in October 2017, the owner requested further assistance to improve the brewery's brewing production and make efficiencies.



Our most popular pale amber bitter. Maris Otter and crystal malts are coupled with First Gold, Fuggles and Goldings hops to deliver this very satisfying English Best Bitter.

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### The Response: 09 Jan 2018

1. A meeting was held at the brewery and a report on potential improvements and efficiencies submitted. This included advice on mashing in, vessel filling, copper emptying, alternative energy, plant requirements, yeast handling, cleaning, measuring instruments, process management, HACCP planning, and quality assurance accreditation.
2. Further collaboration (C26), was offered, to include access to a sensory scientist as part of the Enabling Innovation project.
3. Advice on potential external funding available for purchase of capital equipment is available.



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## Benefit to the Business