

Christopher South/SURE GUIDE

Ryan Krill, right, and Chris Henke, left, started the Cape May Brewing Company in 2011 with Krill's father, Bob. Recently, the company has expanded with a new brewing system.

A good local brew

Cape May Brewing Company keeps growing

By CHRISTOPHER SOUTH
Sure Guide staff

LOWER TOWNSHIP – In 2011, Ryan Krill and partners including his father, Bob, and Chris Henke opened the fledgling Cape May Brewing Company.

At the time, they were able to produce a single 45-gallon batch of beer. Along the way they expanded the physical size of their operation and boosted their production to 150 gallons.

Recently, Cape May Brewing Company received delivery of a new brewing system that would allow them to brew 500 gallons of beer at one time.

"We've done extensive construction here and removed and sold our old systems," Ryan Krill said.

Krill said their old system was shipped to the Brewpub in Traverse City, Mich.

"We got the old system really cheap, but our cash flow and sales have allowed us to expand," Krill said. "We should have started with what we have now, but who knew?"

Krill said they now have four 15-barrel fermenters, and three 30-barrel fermenters, which will allow them to produce 2,500 barrels or about 77,500 gallons of craft brewed beer.

The fermenters are cooled because, Krill said, as the yeast consumes sugar, it creates heat, and heat makes for an off

inside Cape May County is evidence they are doing well.

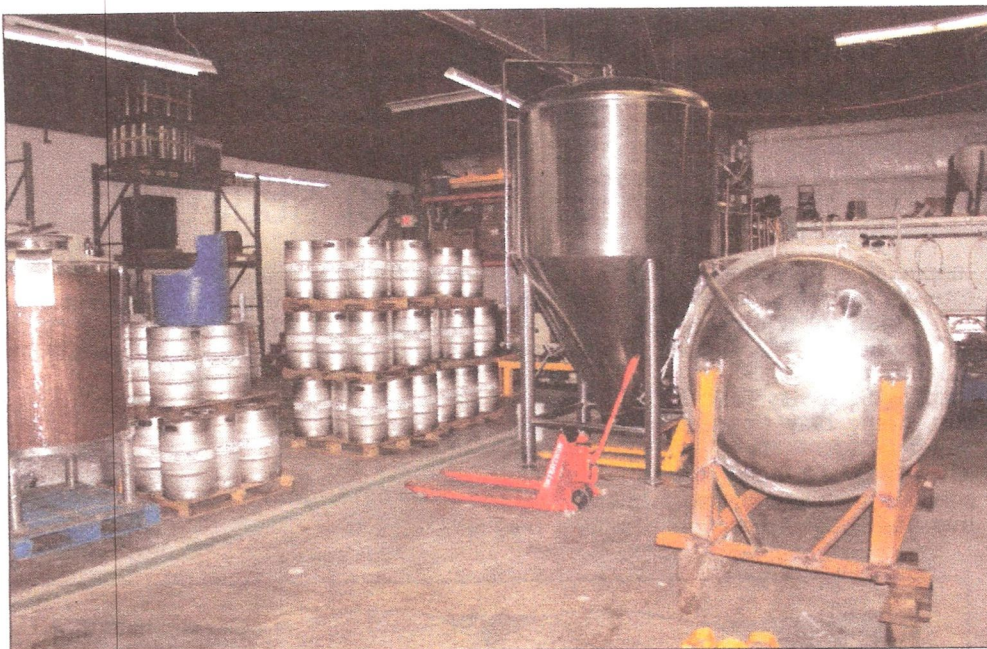
Krill said they would be adding a bottling process, putting their brews in 750 ml bottles. They will be producing a new brew called Sawyer's Swamp. Previously, their beer was only available on tap in their

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tasting room, or in 64-ounce "growlers" (refillable bottles) or on tap at a local bar.

They bought a new delivery truck, extended their hours from Saturday only to Wednesday and Thursday from 4 to 8 p.m., and on Friday through Sunday from noon to 8 p.m. They now have six people on staff (not including Ryan's father), working in brewing operations and the taproom, working with tours and tastings.



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The new brewing system, above and below, at Cape May Brewing Company will allow the business to brew 500 gallons of beer at one time.

Cape May Brewing Company

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something of a meeting place.

"People will meet here first and then go out later," he said. "We have picnic tables and they can bring snacks and have a beer."

Krill said he likes seeing a lot of repeat customers.

Krill said in January they brewed 12 different beers. He said there would be four or five available later. They would be bottling a brew called Barleywine, and would have Pale Ale, Altbier, Sweet Stout and a Honey Pale. They also make an IPA and Roggenbach. Visit capemaybrewery.com to get information on the beers they produce.

Krill said he is happy about how successful Cape May Brewing has been.

"It's really interesting down here," he said.

Krill said he and Henke drove all over the country visiting microbreweries and they ended up being the first microbrewery on the Jersey shore.

"There were actually a couple of brewery owners who told us a microbrewery

wouldn't work here," Krill said. "They said, 'People at the shore drink Budweiser and Coors Light in bottles'."

They were half right.

While people do drink the macrobrews like Budweiser and Coors, it also turns out they like what Cape May Brewing produces.

Krill said people can come in and for \$5 they will get four tokens to try four of their beers. He said in October they will be able to sell full pints. Right now, for \$10 they can buy the 64-ounce growlers to go. Krill said the growlers have become a popular item, pointing toward a pallet of new growlers.

Krill said he is thankful for the regular followers who visit all winter, and he is planning to start a mug club, giving discounts on certain things such as tastings and growlers.

Cape May Brewing Company's address is 1288 Hornet Road, Rio Grande, NJ 08242, but it is located at the Cape May County Airport. Call (609) 849-9943.

