

The Register
June 1st 1868

The Hindmarsh Brewery - This ranks among the oldest of our brewing establishments, although Mr E. J. F. Crawford whose name has been so well known in the trade, has now withdrawn, the business being carried on under the style of the old firm (Crawford and Co.) by Messrs. Haussen & Catchlove, who for some time past have had the principle interesting it. The premises are extensive, and the machinery and appliances are on a scale adapted to a large business. The brewery itself is about 120 feet long. The mash-tun, which is on the ground floor, is of a size to allow of from 50 to 60 bushels of grain being mashed at a time, and is fitted with pipes through which the wort passes into the underback. It is then pumped by steam power to the wort boiler above, to which the necessary heat is applied by steam transversing a worm pipe. Next to the wort boiler is another large vessel of a capacity of about 20 hogsheads, used in the cooling process, and fitted with pumps, so that in summer weather it can be filled from the well, the water of which is then several degrees colder than that obtainable from the waterworks main, ordinary used for all operations in the brewery. Adjoining these are the coolers, into which the liquor is run after the mixing and boiling are done. They are four in number each one being about 4 feet square and a few inches deep, and there are two pairs of fans working by steam power to assist in the cooling process. There is, moreover, a refrigerator, consisting of a series of pipes connected with each other, which are covered with cold water to cool the liquor as it passes through them, but this is not used unless during the summer time. On the ground floor are placed the two fermenting tuns, capable of holding together 30 hhds., into which the liquor passes from the coolers above, being left during the space of a day and a night to ferment, and then it is carried away by pipes to the cellars beneath and run into hogsheads. These cellars, known as the "warren," completely undermine the brewery building, and extend to some distance on either hand, their extremities being marked by five air-holes, which, as their name implies, are for ventilation. There are seven passages in all running out of the central cellar, generally speaking of the width required for one row of casks, or sometimes two rows, with a passage between. There is accommodation altogether for 180 hogsheads, and the temperature, we are informed, in the height of summer is very low. Within a few yards of the main building there is a spacious malthouse, about 51 feet by 27 feet, with a steeping and flooring room of the same dimensions, and a drying-room at one end. This, instead of being heated simply by flames from the furnace, is heated by iron pipes through which the hot air from the furnace is made to pass, so preventing any fear of scorching the grain. The malthouse is of sufficient size to allow of about 50 bushels of barley being malted at a time. The proprietors also have in connection with the business a roaster, for the purpose of fitting the malt for the manufacture of porter, which is carried on to a considerable extent. The barley used is of colonial growth. They have at present a considerable quantity already malted, but they used a certain proportion of English malt along with it, the latter being considered superior in some of its qualities. The whole of the casks required are prepared on the premises, and there is now in course of erection a large shed alongside of the brewhouse for the coopers' workshop and some other purposes. In addition to the ordinary ale which is made, Messrs. Haussen & Catchlove turn out a very creditable article of a stronger character, and also a pale ale of very fine quality. The number of hands at present employed is about 15.