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Cannery Brewing gets tanked

By Steve MacNaull
The Okanagan Saturday

Saturday, January 29, 2011

To keep up with demand, Cannery Brewing in Penticton has added two new double fermenter tanks to increase its annual output by 25 per cent.

For proprietary reasons, privately-owned Cannery doesn't release what its yearly production is.

However, each of the double fermenter tanks can make 4,000 litres of beer at a time, and many batches can go through each tank annually.

The new additions take the breweries fermenter tank count to eight - five double units that can handle 4,000 litres each and three single tanks that hold 2,000 litres at a time.

"We're constantly brewing in an effort to keep up to demand," said Patt Dyck, who owns the craft brewery with her husband, Ron, and brewmaster Terry Schoffer.

"We're also constantly brewing so our product always fresh."

Cannery didn't have to look any farther than Interior Stainless in Summerland to make the two tanks.

Interior makes tanks for craft brewers across North America.

Cannery makes 10 different beers, including its signature Naramata Nut Brown Ale.

Mmmmm, beeer

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