

BREWING CO.

Brasfield & Gorrie Student Design Competition, Fall 2015

Vanessa Holden, Ben Marshall, Edward Holmes V, Brent Gaude', Casey Jennings, Michael Carraway, Jared Robinson

Professors Gines, Gregory, Herrmann, Miller and Powney

Table of Contents

```
Site Information | 2
Site Photos | 3-6
Logo | 8
Concept-Inspiration | 9-10
Merchandise | 11
Branding and Signage | 12-14
Floor Plan | 16
Site Model | 18
Building Costs | 19
LEED Information | 20
Finishes | 22
Exterior Rendering | 23
Interior Rendering | 24
```

RAW INGREDIENTS













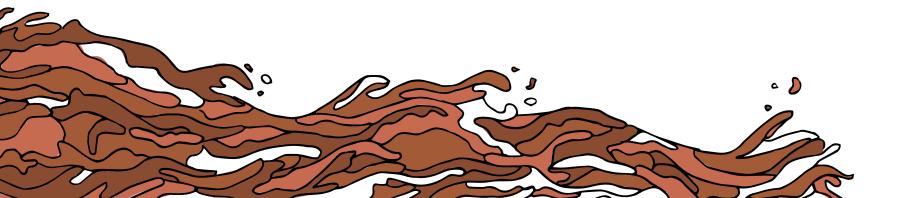








BREWING

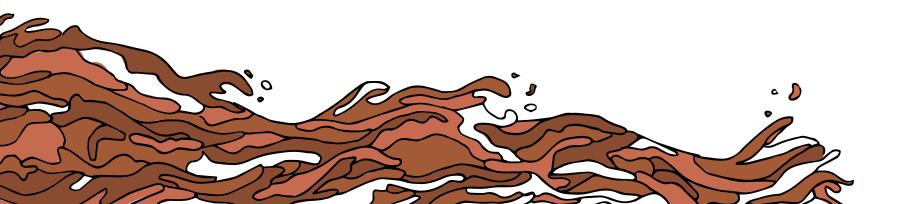




SWEETGUM BREWING CO.

Concept Statement:

Sweetgum Brewing Company is a microbrewery looking to open its doors in Starkville, MS. Tours of the facility and samples of the product will be able to the public, so Sweetgum needs an inviting and engaging space that will capture the public's attention. During our research, we began to notice an interesting contrast of textures and materials between the initial phases of the brewing process and the final ones. We broke the process down into five phrases to coordinate with our building's structural grid. The phrases we decided to include are raw ingredients, brewing process, fermentation, transportation, and storage. The process begins with the rustic textures and earthy tones of beer's raw ingredients: hops, yeast, and barley. These textures and colors were translated in the tasting room and main office with the inclusion of a bar front made from pieces of wood salvaged from the existing building; a color palette of greens, white, and brown; and simple furniture pieces. The other phases involve the smoother textures of the brewing and fermentation equipment, metals and plastics of large trucks, and the glass and metal of the bottles and cans. The entire process is described through a ceiling cloud that marks the main circulation of the building. The cloud's material changes from rough wood to shiny metal to smooth glass as it moves from the tasting room to the canning and kegging viewing area. Signage and walls work together to mark where these changes occur. The cloud draws the public through the space and helps create a memorable educational and social event.





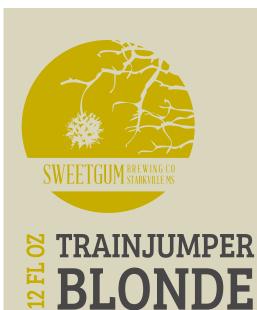












NOT YOUR MAMA'S LIGHT BEER.









GET SOME OIL FOR YOUR ENGINE.



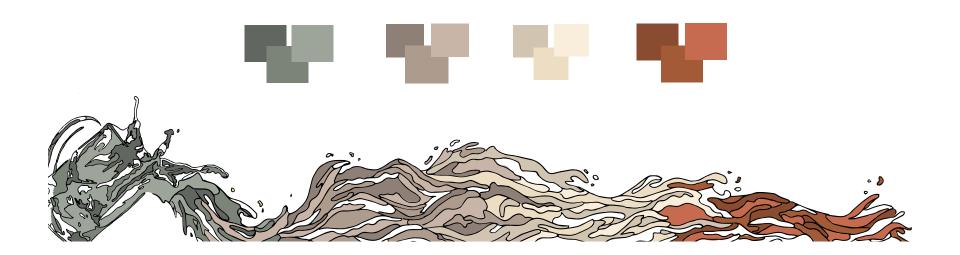
THE RIVALRY OKTOBERFEST

COMPETITION NEVER TASTED SO GOOD.

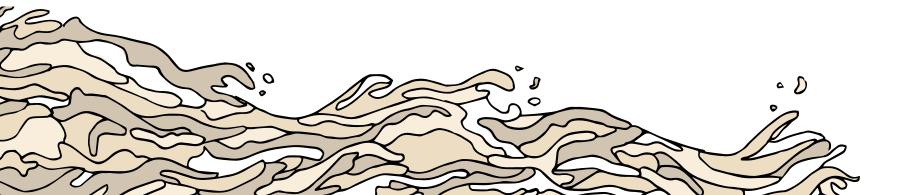








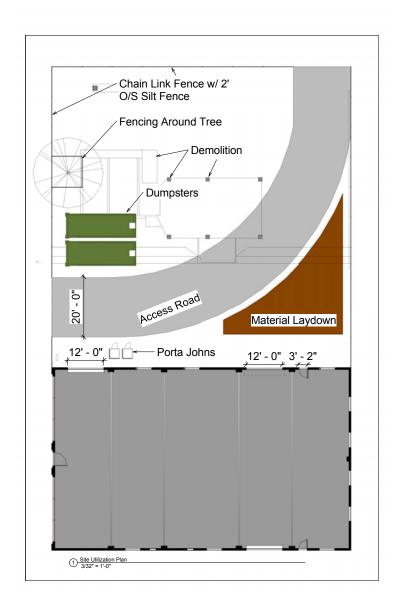
FERMENTATION

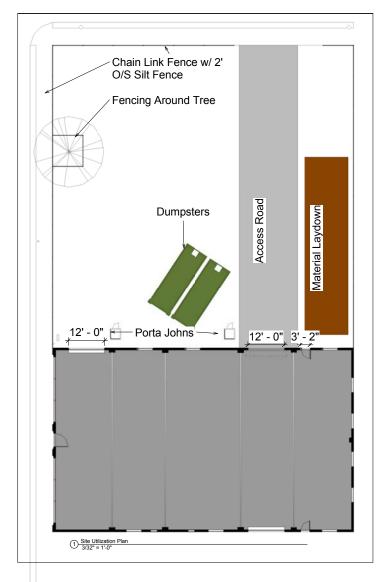


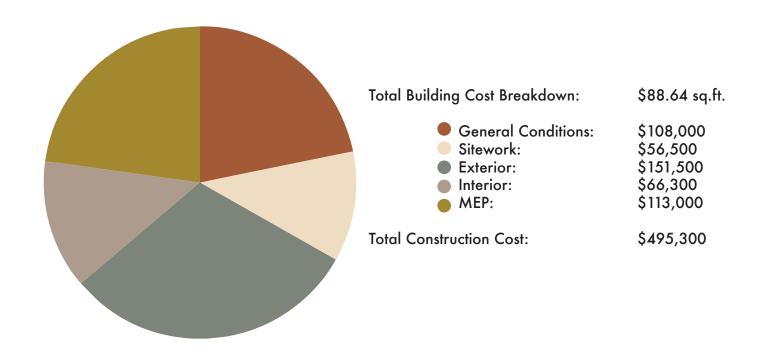


TRANSPORTATION

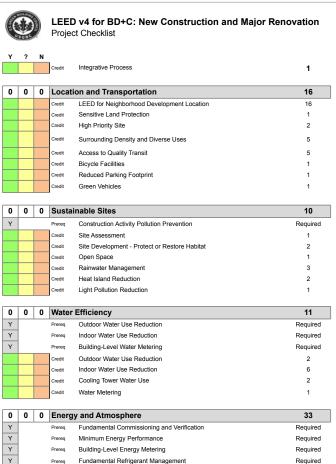












Enhanced Commissioning

Advanced Energy Metering
Demand Response

Optimize Energy Performance

Renewable Energy Production

Enhanced Refrigerant Management Green Power and Carbon Offsets

Credit

Credit

Credit

Credit

0	0	0	Materials and Resources	13
Υ			Prereq Storage and Collection of Recyclables	Requi
Υ			Prereq Construction and Demolition Waste Management Planning	Requir
			Credit Building Life-Cycle Impact Reduction	5
			Credit Building Product Disclosure and Optimization - Environmental Product Declarations	t 2
			Credit Building Product Disclosure and Optimization - Sourcing of Raw Mate	rials 2
			Credit Building Product Disclosure and Optimization - Material Ingredients	2
			Credit Construction and Demolition Waste Management	2
0	0	0	Indoor Environmental Quality	16
Υ			Prereq Minimum Indoor Air Quality Performance	Requir
Υ			Prereq Environmental Tobacco Smoke Control	Requir
			Credit Enhanced Indoor Air Quality Strategies	2
			Credit Low-Emitting Materials	3
			Credit Construction Indoor Air Quality Management Plan	1
			Credit Indoor Air Quality Assessment	2
			Credit Thermal Comfort	1
			Credit Interior Lighting	2
			Credit Daylight	3
			Credit Quality Views	1
			Credit Acoustic Performance	1
0	0	0	Innovation	6
			Credit Innovation	5
			Credit LEED Accredited Professional	1
0	0	0	Regional Priority	4
			Credit Regional Priority: Specific Credit	1
			Credit Regional Priority: Specific Credit	1
			Credit Regional Priority: Specific Credit	1
			Credit Regional Priority: Specific Credit	1

Project Name: Date:

18

CANNING

