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Well planned drainage upholds a smooth-running operation.

What requirements should be considered?

Flow volume Equipment traffic Extreme temperature Corrosion resistance Aesthetics

Where are trench drains found in breweries? Brewhouse

Boiler room Fermentation area Walk-in cooler Bottling/packaging area Storage facilities

Call today for a free quote on your project.



Our Customers





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Avoid costly setbacks

One of the most important parts of planning a new brewery or expanding an existing facility is the drainage system.

Trench drains in breweries

Are you sure I need a high temperature drain?

What grating should I use?

Using the wrong channel can become a costly future repair.

For best results consider drainage made of:

- Stainless steel (212° F)
- Vinyl ester polymer concrete (180° F)
- Poly ester fiberglass (140° F)

Avoid plastic. Temperatures involved with brewing and cleaning processes can be extreme and warp or melt some plastic drains.

Plastic trench drain after one year of exposure to hot water in a brewery.



If hot water is poured directly into the drain, there is little time for the water to lose heat.



When the drain is located in the middle of the room and tank water runs across the concrete floor, heat dissipates into the concrete and air before reaching the drain.



Choose a grate based on anticipated loads, and always plan for future expansions.

Low Traffic (no pallet jacks):

- Plastic
- Fiberglass
- Non-reinforced stainless steel

High Traffic (pallet jacks/forklifts):

- Reinforced stainless steel
- · Ductile iron

Do I need a catch basin?

Catch basins can be helpful to separate solids from waste water, especially in areas involving food preparation.

