In Glass from the Kettle to the Lip

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Budweiser as it leaves the brew kettles is conveyed into Glass-Enameled fermenting vats. After fermentation it is lagered (aged) from four to five months in Glass-Lined Steel Tanks before it is bottled. 200 mammoth Glass Tanks in this building (Stock House No. 10) are required for this purpose. The capacity of these tanks is 200,000 barrels or This huge building, 347 feet long, 98 feet wide and 7 stories high, contains:

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200 mammoth Glass Enameled Steel Tanks used solely for the lagering (ageing) of Budweiser.

Each Glass Tank weighs 16 Tons, is 70 feet long, 9 feet in diameter, and holds 1,000 barrels of beer.

The combined capacity of the 200 tanks is 200,000 Barrels, or 62,000,000 Bottles of Budweiser.

These Glass Enameled Steel Tanks were manufactured and installed by

The Pfaudler Co. Rochester N. Y.

at a cost of over half a million dollars.

It required eight months' time to manufacture them, and over five miles of freight cars to deliver them to the Brewery.

Brewery. This however is only the first installment. The proved superiority of glass over wood for the lagering and storing of Beer has decided the Anheuser-Busch Brewing Ass'n to equip the entire brewery with these Glass Enam-

