

Who We Are

Founded in 2012, Prost Brewing Company is an award winning, family owned Colorado craft brewery focusing on brewing the finest German style biers. We honor our German brewing heritage by partnering with local farmers to get the finest ingredients, refining time tested brewing practices, and only using 4 ingredients in our bier. The result is a cleaner, approachable, and flavorful bier that creates biergarten atmosphere whenever opened.



Our Pillars

Community Focused,
Sustainability Minded

German Inspired, Colorado Crafted **Premium Ingredients, Specialized Processes**



Evolving the best German bier traditions to the US marketplace through distinguished craft bier, strong branding, and community engagement

Distribution

Sales: 12,000 barrels (bbls)

Distribution:

- Active in Colorado, Wyoming, Kansas, Nebraska and Missouri
- Expanding distribution in Arizona, Idaho, Texas, & across Midwest

Brewing

Combining cutting edge innovation and sustainability with centuries old practices to create a world class facility capable of producing something for everyone.

Pillars -

- Sustainability: environmentally friendly design with CO2 recapture and high efficiency brewing techniques
- Innovation: built with cutting edge technology to push the boundaries of the industry
- Automation: ensuring consistent best in class quality
- Flexibility: capable of producing an incredibly diverse brand mix to capture new trends
- Cleanliness: industry leading food safety standards results in second to none brewing environment





Biergartens

Prost Biergarten is the community gathering place for friends and family combining unique, chef driven food and German biers with entertainment and hospitality that provides an unrivaled guest experience.

Current Locations:

- Denver
- Fort Collins
- Highlands Ranch (pictured)

Why Prost?

Growing faster than any craft brewery of its size in Colorado

- +39.2% YOY growth in all markets
- +35.3 % YOY growth in Colorado

Nationally recognized brand with western regional distribution

People are traveling to visit our Brewery and Biergartens

Community centered Biergartens

- Open biergartens with communal tables
- Weekly events such as local bands, trivia, movie nights, speakers
- Large outdoor patio with ample seating, fire pits, and games for all ages









Prost at Northglenn

Concept Design



Show Piece Brewery

Internationally recognized brewery combining the best brewing practices and sustainability

- One of nation's most environmentally friendly breweries
- Unrivaled brewing capabilities in its class

Proposed features:

- 6 vessel Kaspar Schultz Brewhouse equipped with dedicated decoction vessel
- 6 roller grain mill capable of endosperm mashing
- Carbon (CO2) Recapture
- Industry leading lab capabilities



Surly Brewing

Sustainability Initiatives

Carbon (CO2) Recapture

100% of CO2 produced is captured and reused in the finished product

Solar Power

 ~700,000 kWh of electricity produced annually, with the option to sell any remaining power back to the city

Endosperm Mashing

Reduces total water and energy used in processing

Vacuum Boil via Schoko

 Utilizing special vacuum technology, Schoko technology uses 1/3 the energy reducing carbon footprint by 8lbs/1bbl produced



Kaspar Schultz Schoko 2.0





Northglenn Biergarten

Prost Biergartens offer German style biers, chef-curated food, weekly entertainment, and unmatched hospitality

- 6,000 sq.ft of interior biergarten space
- 3,000 sq.ft of indoor/outdoor flex biergarten space
- 10,000 sq.ft of outdoor biergarten space including a stage, outdoor games, astroturf play area, fire pits, and gardens

Community Events:

- Local bands, dancers, movies in the park
- Private parties and receptions
- Oktoberfest, Maifest, World Cup, pig roasts, keg tappings



Visitors

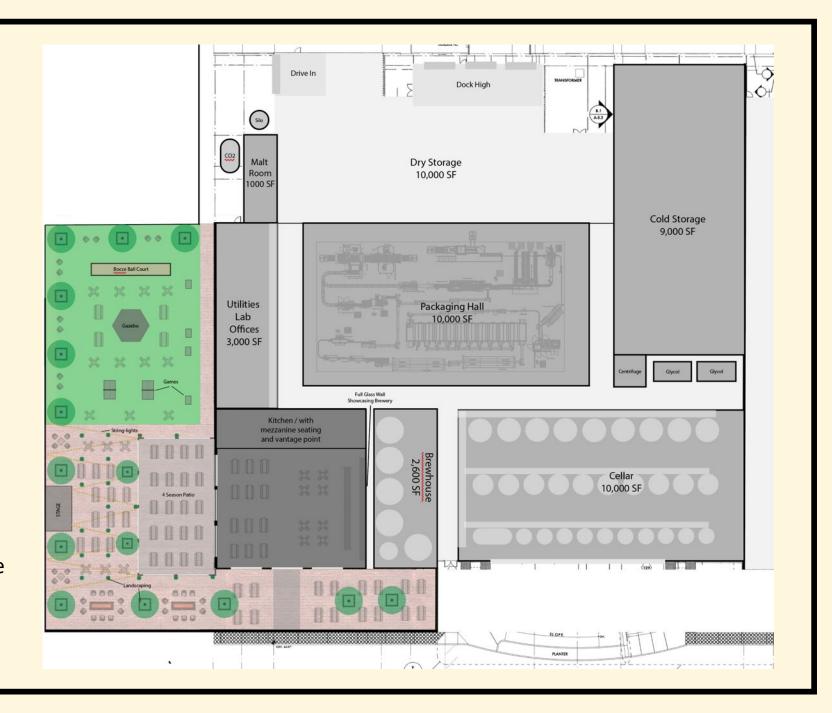
The Prost project at Northglenn will attract +300,000 visitors a year to the Northglenn Marketplace

- Biergarten 250,000 visitors
- Brewery & Tours 30,000 visitors
 - National Recognition with regional distribution
 - Brewery Events Great American Beer Fest, Craft Brewer's Conference
- Special and Private Events 25,000 visitors



Layout

- 53,000 sf Brewery
 - Statement facade
 - Showpiece brewery visible from the biergarten
- 6,000 sf Biergarten
 - 3,000 sf indoor/outdoor space
 - 10,000 sf outdoor biergarten
 - Intimate biergarten experience
 - String light and landscaped complete with fire pits and a stage
 - Open park for the whole family



Development Schedule Overview

- Phase 1 20 bbl brewery construction (July December, 2022)
 - Permit submittals (April 26, 2021)
 - Interior demolition (June 2022)
- Brewery & Biergarten design (June 15 December, 2022)
- Planning & Zoning, Entitlements review (November 2022 April 2023)
- Building permit application process (Jul 15 December 4, 2022)
- Demolition & Construction (December 2022 June 2023)
- Opening of Brewery & Biergarten (July 1, 2023)