



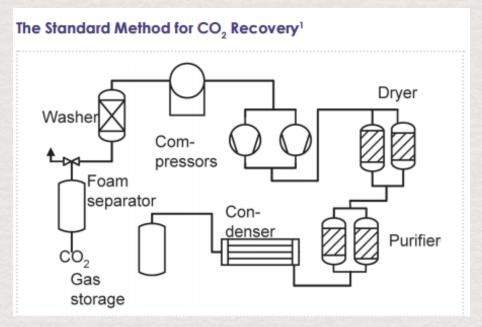
Small Scale CO2 Capture: 3 Case Studies





& BrewExpo America

Small Scale CO2 Recovery Solutions Advancing Proven Science for Small Craft Brewers











Featured in Brewer's Association Sustainability Best Practices Manual: Energy Usage, GHG Reduction, Efficiency and Load Management Manual

1998 US Craft Brewer
1 MM Lbs CO2 Reduced

2015-17 Chico & NC Facility \$1 MM / 2 Year Payback



How Much CO2 Do We Use? CO2 / BBL

CO2 Usage Insights

- National Average 4 21 lbs / BBL
- Findings of Survey 100 Breweries
- Primary Areas of Use:
 - 1. Fermentation Tanks
 - 2. Canning
 - 3. Kegging
 - 4. Pushing Beer
 - 5. Cleaning Tanks and Pipes

Ways to Reduce CO2 Usage

- Assess usage vs national average
- Assess Usage Points and compare
- Icing on tanks when not in use suggest leaks
- Allowing tanks to purge overnight drains tanks
- Create best practices and monitor personnel

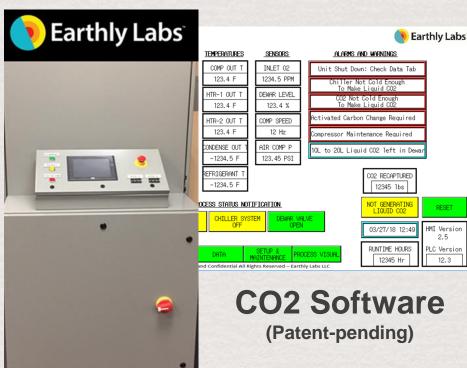
POLL #1: How much CO2 do you use per BBL?

Go to website:

Sli.do Enter # D165



Small Scale CO₂ Solution First Plug-n-Play CO2 Recovery Solution









CO2 Software

Foam Trap

CO2 Storage

CO2 Quality **Assurance**

CO2 Unit CiCi™

(Patent-pending)



The ABGB Case Study



Brewery History Founded in 2013

- "Best Large Brew Pub" (2016, 2017)
- 1,700 BBL in Austin, Texas
- Brew Pub with To-Go Cans
- Committed to Community & Reducing Waste

CO2 Profile

 Produce More CO2 in Fermentation vs Consume

Key Pilot Goals

- Reduce or Eliminate CO2 Costs
- Reduce Greenhouse Gases
- Advance "Hell Yes" Program Goals





Pilot Experience & Next Steps





Pilot Experience

- Easy Installation in Hours
- 3 Phase 208 Connection
- Deliver on a Forklift
- Flex Tubing (Temporary) Plumb to Tanks
- Refrigerator Size Footprint in Limited Space
- Simple Foam Trap
- Use on fermentation and bright tank
- CO2 Storage can replace "rented" systems

R & D Efforts for Small Brewhouse & Tap Room

- Below 2000 BBL
- Address low flow & low pressure



Beer Quality Test & Results











- Carbonated Same Pale Ale with Recovered CO2 & Commercial CO2
- Brewer Blind Taste Tests to Determine Difference & Preference
- Results: 19, Earthly (11), Commercial (7), Neutral (1)
- Quality Insights Carbonation Head, Aroma, Lacing



Celis Brewery - CO₂ Case Study

CELIS BREWERY AUSTIN TEXAS

Brewery History

- Founded in Belgium in 1966 by Pierre Celis
- First Austin brewery opened July 11, 1992
- Reopened in Austin, TX in 2017
- Christine Celis & daughter Daytona
- 24,000 BBL with expansion planned
- #1 Product Celis White, Belgian wit
- Bottles and cans distributed throughout Texas

CO₂ PROFILE

CO₂ captured ~85% of CO₂ consumed

Driving Force

- Reduce CO₂ waste and costs
- Be an innovator
- Improve safety of facility through reduced CO₂
- Align brand with doing good





Third Party CO₂ Quality Test





RESULT	PARAMETER, CHEMICAL	FORMULA	(UNITS)	DL	METHOD	ISBT GUIDELINE LIMIT
99.99+	Purity	CO ₂	(% v/v)	5.	ISBT 4.0	99.9% v/v min.
nd	Moisture	H ₂ O	(ppm v/v)	1.	ISBT 3.0	20 ppm v/v max.
nd	Oxygen	O ₂	(ppm v/v)	4.	ISBT 4.0	30 ppm v/v max.
nd	Carbon Monoxide	CO	(ppm v/v)	0.5	ISBT 5.0	10 ppm v/v max.
nd	Ammonia	NH ₃	(ppm v/v)	0.5	ISBT 6.0	2.5 ppm v/v max.
nd	Nitrogen Monoxide	NO	(ppm v/v)	0.5	ISBT 7.0-1	2.5 ppm v/v max.
nd	Nitrogen Dioxide	NO ₂	(ppm v/v)	0.5	ISBT 7.0-1	2.5 ppm v/v max.
	Non-volatile Residue	NVR	(ppm w/w)	1.	ISBT 8.0	10 ppm w/w max.
	Non-volatile Organic Residue	NVOR	(ppm w/w)	1.	ISBT 8.0	5 ppm w/w max.
nd	Methanol	MeOH	(ppm v/v)	0.2	ISBT 9.0	10 ppm v/v max.
1.4	Total Volatile Hydrocarbons	THC	(ppm v/v as CH ₄)	0.1	ISBT 10.0-1	50 ppm v/v max.
nd	Total Non-Methane HC's	TNMHC	(ppm v/v as CH ₄)	0.1	ISBT 10.0-1	20 ppm v/v max.
nd	Acetaldehyde	AA	(ppm v/v)	0.05	ISBT 11.0	0.2 ppm v/v max.
nd	Aromatic Hydrocarbon	AHC	(ppb v/v as CeHe)	2	ISBT 12.0	20 ppb v/v max.
nd	Total Sulfur Content	TSC	(ppm v/v as S)	0.02	ISBT 13.0	0.1 ppm v/v max. (excl. SC
nd	Sulfur Dioxide	SO ₂	(ppm v/v)	0.02	ISBT 14.0	1 ppm v/v max.
	Sensory Tests					
	Odor of Solid CO2 (Snow R	(esidue)		na	ISBT 15.0	No foreign odor
	Appearance of Solid CO ₂ (Snow Residue)				ISBT 15.0	No foreign appearance
PASS	· · · · · · · · · · · · · · · · · · ·				ISBT 16.0	No foreign odor
PASS	Taste in Water				ISBT 16.0	No foreign taste
PASS	Appearance in Water				ISBT 16.0	No color or turbidity



CO₂ Sensory Quality Check Carbonated Water Test for Recovered CO₂



Demonstrate Sensory Quality Checks

- Low levels of VOC going into activated carbon filter
- Low risk of breakthrough of activated carbon filter
- How to test CO₂ for flavor-impacting impurities
- Sensory analysis of carbonated water
- Cheap, easy, little to no additional equipment

Scope Test

- Carbonated with CO₂ in Water over 3 Days
- 2 Corny Kegs in Ice Bath, 30 lbs CO2
- 11 Taste Testers

Results

- 95% Confidence Level
- Preferred Recovered CO₂ Water
- Commercial Tasted like "Metallic" and "Plastic"



CO₂ Quality Check – Monitoring O₂ Nondetectable Oxygen limits in CO₂



- Recovered CO₂ show nondetectable limits of O₂ in all third-party ISBT tests
- Earthly system has O₂ sensor on inlet
- Periodically monitor O₂ in recovered CO₂
- O₂ meter (gas) is best solution for quality control



(512) Brewing Case Study



Brewery History Founded in 2009

- 12,000 BBL in Austin, Texas
- Organic Beers, Porters
- Distribute Organic Beer Kegs in Texas
- Committed to Sustainability

CO2 Profile

Fermentation 3X total CO2 needed

Capture Pilot Tests

- ISO 10399 Duo Trio Test
- Great carbonation, visual likeness
- Test revealed no discernible difference
- Oxygen readings 11 ppb 17 ppb







CRAFT BREWERS conference & BrewExpo America

Hops & Grain: Case Study

Brewery History Founded in 2011

- 8,500 BBL in Austin, Texas,
 Adding 15,000 BBL in San Marcos
- Tap Room and Distribution in Texas and Colorado
- Committed to Sustainability in all we do

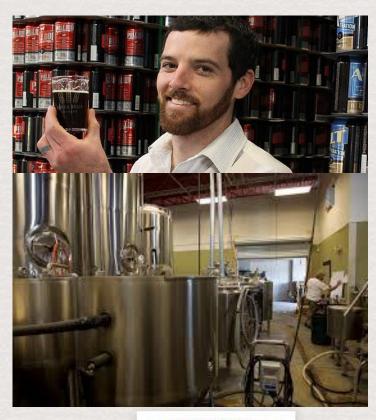
CO2 Profile

Fermentation blowoff produces 3X total CO2 needed

Key Benefits

- Reduce CO2 Costs, Capture 1.3x What Purchased
- Reduce Greenhouse Gases 44%
- Advance Sustainability Goals
- ROI 1 -2 Years
- Transparent consumer engagement opportunity
- Brand building opportunity







CO2 Quality Tests - Internal & Third-party



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- Third-party ISBT Recovered CO2 Test Non-detect in all major impurities
- Yields Very Pure CO2 Better than Commercial PPB 6 13 PPB, vs 30 PPB
- Descriptive Analysis results using the Beer Flavor Map shows more flavor attributes detected in recovered CO2 product sample vs. standard CO2 sample
- Shelf Life Test- True to Target Sensory test shows recovered CO2 product sample retains true to brand attributes approximately 30 days longer than standard CO2 product sample

Commercial Install & Next Steps





Commercial Unit

- 99.99% Pure CO2
- CO2 Capture Rate Improvement
- Digital At-a-glance CO2 monitoring
- Easy to Maintain, Wet Rated

Next Steps

- Market Launch & Storytelling
- Drive Demand and Preference
- Retailer Showcase



Global Climate Goals by 2050 Carbon Capture Solves 13% 60 GT CO₂ Goals

City of Austin Net Zero Example



Brewers can address ~6%





Small Scale CO₂ Recovery Benefits



- ✓ Recovering CO₂ is Possible for Small Brewers
- ✓ Brewers Can Reduce or Eliminate CO₂ Costs
- ✓ Increase Reliability of CO₂
- ✓ Improved CO₂ Purity Can Improve Quality and Shelf Life
- ✓ Simple CO₂ Lab Tests Validate CO₂ Quality
- ✓ Improve Safety in Brewery
- ✓ Recovered CO₂ Can Drive Preference Among Consumers & Retailers
- ✓ Achieve Sustainability and Waste Reduction Goals

Q&A

- 1. What size do I need to be?
- 2. How big is the unit?
- 3. What does maintenance look like?
- 4. What is the energy use per hour?
- 5. What is the average ROI?
- 6. Does this reduce my carbon footprint?

Ask your questions

Go to website:

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CONTACT
Amy George / Subject: CBC
hello@earthlylabs.com

