

Rip Current Brewing

Fact Sheet

- Address:** 1325 Grand Ave, Suite 100
San Marcos, CA 92078
Next to corner of Grand Ave and S Los Posas Rd just off the 78.
We are located across street from Grand Plaza shopping center
- Space:** Nearly 6800 sq ft of mixed warehouse and finished space at the end of a large retail-feeling warehouse building. Our space features a windowed, finished tasting room and a large warehouse section including 4 rolling doors for the brewery and offices.
- On-line:** www.ripcurrentbrewing.com
Twitter: @ripcurrentbeer
Facebook: Rip Current Brewing
- Phone:** TBD
- Name:** Rip Current means *“A strong, narrow surface current that flows rapidly away from the shore. Rip currents form when excess water that has accumulated along a shore due to wind and waves rushes back suddenly to deeper waters”*.
- Philosophy:** We believe Rip Current is the right name for our brewery as it reflects our vision for the brewery being a strong force that goes against the conventional beer style flow so as to change the entire beer landscape. We plan to brew uncompromising, assertive flavored ales and lagers bringing maximum variety to the southern California beer community.
- At Rip Current Brewing, we plan to listen closely our customer’s preferences and use this to drive the wide variety of beer available at our tasting room and keg accounts. We will challenge drinkers’ pallets to enjoy new flavor experiences while not losing sight of what beers people demand on an ongoing basis. Our tap room will feature a rotating selection of seasonal and experimental styles complementing San Diego favorites like the IPA, Imperial IPA and hoppy amber. Rip Current will lever our extensive recipe library of award winning beers to maximize our customer’s enjoyment.

Brew System: Premier Stainless 15 barrel 3 vessel steam-heated brewhouse
Separate steam-heated: Hot Liquor Tank, Mash Tun and Boil Kettle

Cellar: 2 x 15bbl Premier fermenters (uni-tanks)
1 x 15bbl Premier bright tank
1 x 30 bbl Premier fermenter (uni-tank)
Premier Stainless glycol-chilled temperature controlled cellar

Pilot System: 20 gallon Morebeer Sculpture with 3 cooled conicals

Team: Paul Sangster (Co-owner and brewer)
Guy Shobe (Co-owner and brewer)
Mike and Diane Branon (Co-owner and finance)
Tim Cady (Co-owner)
Future assistant brewer and tasting room server