

More area for 603 Brewery



RYAN LESSARD/UNION LEADER CORRESPONDENT

603 Brewery in Londonderry completed its move to its new location at 42 Main St. in the Woodmont Commons and opened its doors to the public on June 15.



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Head brewer Tim Clapper said the new custom-made brewhouse at 603 Brewery will increase capacity through efficiency. They hope to sell an additional 1,000 to 2,000 barrels each year.

IN LONDONDERRY

Brewer expands with more capacity, room for guests at Woodmont Commons

By Ryan Lessard
Union Leader Correspondent

LONDONDERRY

IT'S BEEN a growing presence on supermarket shelves in southern New Hampshire, and now 603 Brewery has the space to supply — and play host to — its increasing fan base

603 Brewery opened its doors at its new location in Londonderry's Woodmont Commons on June 15. The 18,000-square-foot facility boasts a patio, beer hall, function room and more than triple the brewing capacity.

"So excited to see the support from the local community and how well our opening weekend was received," company founder Geoff Hewes said in an email. "It's great to see people of all ages enjoying the space, really jumping on board with our vision. We are looking forward to our future here and thank the community for being so

supportive."

603's old location at 12 Liberty Drive has been closed since Memorial Day weekend, brewery spokesman Morgan Kyle said.

Recently, four 80-barrel fermentation tanks purchased from another brewery were installed at the new building, bringing the total number of tanks to 23. A 60,000-pound exterior silo feeds grain into the facility, where it is milled. All the canning and labeling is also done on site, Kyle said.

A new custom-built brewhouse is designed to triple-brewing capacity and gain efficiency, but head brewer Tim Clapper said that doesn't necessarily mean they'll increase volume to meet capacity right away.

"Right now, it's more of an efficiency change," Clapper said.

In 2018, Clapper said the company sold about 6,000 barrels of beer and is on track to sell about 7,500 barrels

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RYAN LESSARD/UNION LEADER CORRESPONDENT

The new Londonderry home of 603 Brewery has 23 fermentation tanks and the company is able to can and label its beer in-house.

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this year. Clapper hopes to increase that by 20 percent in 2020.

Kyle said the goal is to grow sales by about 1,000 to 2,000 barrels per year. And they'll be focusing on the New Hampshire market in the near term, as well as supplying guests at the new beer hall.

Clapper said there are risks involved with growing the brewery too much, as large regional breweries are down in volume for the third year in a row, while small craft brewers are up over the same period.

"It's a weird market, especially now. You don't really want to grow too big too fast," Clapper said.

While most of their sales are in New Hampshire, they also retail their canned six-packs in Massachusetts

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TIM CLAPPER
Head brewer, 603 Brewery

and Vermont.

The beer hall and patio includes four bars with 12 to 16 taps each. A function room called the Barrel Room, which fits 35 people, also has a bar. On Wednesday, the room was used by organizers of the Gate City

Brewfest, which takes place on Aug. 17 in Nashua.

The multi-million dollar project was financed primarily through Merrimack County Savings Bank, Kyle said.

As part of the grand opening, the brewery released three new beers: a couple of small-batch experimental brews under their EO9 label (603 upside down) and an IPA called 7th Anniversary, which has an alcohol-by-volume of 6.03 percent.

"We dialed it in to be exactly that," Kyle said.

She said the labels used for the 7th Anniversary cans include some of the initial blueprints for the facility in the artwork. The retail section of the beer hall has canned beers, 32-ounce growlers and

branded merchandise.

In addition to their own beers, the beer hall also offers three types of Citizen Ciders, and nonalcoholic specialty sodas by Maine Root and beverages by Nantucket Nectars.

The brewery also hired a new chef, Keith Girard, who created a brand new menu and assembled the kitchen team over the past month.

"It's been a whirlwind of a month," Girard said.

The menu includes a grass-fed beef burger, hand-cut fries with beer cheese, and Korean barbecue nachos. Even the pizza dough is made with beer.

"We're trying to incorporate beer in our menu as much as we can," Girard said.

Kyle said each of the 24 tables and counter tops in the beer hall were made with New Hampshire pine. Garage-style windows in the front can open on temperate days to make the interior an open-air space, and they will have a fire pit and fire torches active during the colder months.

The patio is dog-friendly, offers cornhole games and a space for outdoor dinner events.

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