

hello come on in

hello I'm Amy Mousavi the dispatch DEP specialist at the Arizona Commission for the deaf and hard of hearing guess where I am

I'm at la Kiel brewing and I'm here with Ian Cameron I'll be introducing him he is a deaf brewer and the owner of this brewery in Mesa Arizona

we're here at lock deal brewing where does the name la kiyul come from and how did you get involved with brewing I'd be happy to answer that question

lakeil is a family name i am ian cameron of the la Kiel and it is a different branch of the Cameron family there are several different branches and la Kiel is the top branch of the Cameron family it is the family that has that bruised the Scotch beers to answer your second question how did I get involved with brewing well that's an interesting story

I'll try to keep it short

but I started studying biology and chemistry and at the request of a certain grandfather but I was taught how to brew root beer with alcohol it's not the not your grandfather's root beer that you've heard about but it's it's similar to that type of root beer and one thing led to another and I started to experiment with different grains and a variety of equipment and I started to narrow down my focus my grandmother gave me the family recipe which is what I use now in the brewery Wow

you're just talking about your and here we are in the brewing area I have some questions for you about your family history family recipe where does it come from

sure I would be happy to talk about my family recipe this recipe is 300 years old and the recipe is for a war beer and it's for all of these Scottish families who were in the Jacob bite war versus Scotland and England and the purpose of the beer is truly to be a meal it was

supposed to be a quick meal in order for people to feel less because obviously that was the purpose of alcohol but over time the beer became more of an art and after the war and after everything had settled there was a truce between Scotland and England and the United Kingdom was formed the families passed down this recipe and it changed over time and the focus became more on the art of the beer and the beer stopped being made about a hundred years ago because the final family brewer passed away in World War one and so the art of making the beer was lost and to add on to that the Prohibition era began in the United States

my grandmother found out that I was interested in brewing beer and I had told her that and my grandma decided to give me the family recipe I decided to give it a try as a home brewer and I've been a home brewer for the last 15 years but I decided to focus on the art of the scada scotch ale I decided to send the recipe back to the family after I felt like it was ready for commercial production my goal was to open my own brewery

I sent the recipe to my family in Scotland for them to try and soon thereafter I got a letter saying that they approved of it for commercial production and here we are today that story about your family history and the war is amazing and it's great that you got this seal of approval from your family that's really interesting I couldn't help but look at your wooden tap handle that you have what is that all about well you can see it here this is the tap handle that will be used and you will be seeing this around the Phoenix metro area over the next few years you can see the family logo up here and the family crest at the top and up here at the top it says a Oh No Ricci le and that is Gaelic for let us

join together you can see the five different arrows becoming one and like I mentioned earlier there would be five different branches of the Cameron family and that is about them joining as one we are now in the brew house in the brewing area I can do you mind telling us what the brewing process entails sure this is the mash tun this is where we put the grains and they eventually become become a sugary liquid it's a really sticky and sugary liquid and after it is done here in the mash tun it is moved over to the kettle that you can see here in the kettle the liquid is boiled and this is where the sugar becomes more integrated with the liquid this is where we add the hops and the different ingredients as well however we're not adding yeast at this point this also cleans up the brew after the brew is cleaned and boiled it is heated up to over 200 degrees the next step is critical and we must cool the beer and cool it quickly we can't just leave it in here to cool over time we use something called a heat exchange this will transfer it over into cooler water and then transfer the wort back into this kettle this drops the temperature from 200 plus degrees to 68 degrees in three or four minutes after the exchange the beer is then transferred over to the fermenter that you can see over here we move the liquid from the kettle after it's been cooled into the fermenter next we will be adding the yeast the yeast is a micro organism it is a form of bacteria but it is considered a good bacteria the yeast is what converts the sugary liquid or the wort that I was just talking about to alcohol the yeast is eaten by the liquid and it is converted into alcohol this typically takes a week or a week and a half to completely convert the liquid to alcohol it's still a little bit sweet but there are many different

types of yeasts that can be used but what I can do as a brewer is introduce the yeast to the best working environment yeast is just like people if you make people work in heat they're not going to do well if you make people work in the cold they're not going to do well either we give the yeast the best working environment to make the best possible beer and to mouth maximize the alcohol content and there's one thing that I forgot to tell you you may be wondering how we get the yeast into the fermenter we use this device here this is the key we attach this to the bottom and we use a gas like oxygen to get the yeast into the fermenter after this process we transfer the liquid over to the next process we transfer it into this beer bright tank or BB tea this will clear up the beer the beer will be a little bit cloudy once it's done in the fermenter because there are still some yeast remaining in the liquid we move it into the BB t to clear up the yeast this will chill the beer even further the temperature in the fermenter vessel is about 68 to 70 degrees then the temperature is crashed about 35 degrees to get the sediment to settle we use a process called racking in order to get the yeast to the bottom of the tank everything is then transferred into this BBT there's still some sediment and some yeast in the beer at this point this is where we'll add the carbon dioxide this is what gives beer the fizzy taste after we add the carbon dioxide we will transfer the beer into kegs getting the beer into the keg is the final step in the brewing process and these kegs are then ready to be distributed to other breweries or to be tapped here at the brewery well we've seen different parts of the brewery so now I want to ask you a few different questions you are starting

your own business and you are a deaf person what challenges have you faced sure I can talk about a few of the challenges that I've experienced in opening my own business it all starts with passion I think it all starts with passion you need to know what you want to do then once you've had you have that passion and you know what you want to do you need to start developing some goals and those goals will help you toward your vision your vision becomes your end game that end game well for anything in life you have to have a plan in place in order to meet your goals in order for something big to happen you have to break it down of course we wish we could do things like this overnight but life doesn't work that way that's right now as far as some frustrations or some challenges that I faced let's say communication but it really hasn't been that bad because a lot of communication these days happens via email or through texting the interesting thing is that I found the best people to work with are the people who are the most flexible with communication methods so if there's someone that wants to only speak on the phone I'll explain to them that I use relay and if I get pushback from them chances are they won't be a good fit for me or you and your business if there's no flexibility there then you're gonna have problems going forward so just a tip so communication and I would say information I would consider myself well educated but I think education has given me the tools to seek out more information and really I think that's the whole point of Education it's not just to fill your brain with stuff but it gives you the tools on how to find information not everyone knows everything and it's a learning process and I would have to admit that this has been a learning process for me and I

think the fun part of learning is that you will face challenges just like you would in any other type of business or in life but it's how you deal with those problems that's key the important stuff is right there and obviously if you can't problem-solve then you can't expect to have good outcome but I would like to think that I've proven myself well by how everything looks and how I've been doing so far so yeah I think those would be the main problems communication and access to information yeah those are the two that I would say great well thank you so much for giving us a tour of Lakia brewery sure no problem my pleasure when do you open we'll be opening early fall the date keeps getting pushed back because of barriers that we've faced with city permits and things like that so early fall we hope to see you successful in your business you can find his contact information for the website here thank you again