



Brew Shop

The Fermentation shop began as a beer brewing crew and has now morphed into a general Fermentation group where we collectively make things like beer, pickles, kombucha, sauerkraut, etc. We meet up at least once a month, usually more, to make delicious fermented goodies. Join us and make something fermented!



Quick Links

Captains/Co-Captains:

Brian Gately

nago Snow

[🔗 Basecamp page](#)

[✉ Email shop](#)

What's In The Shop?

- Storage for fermenting items
- Full extract brewing setup
- Bottling equipment
- Standard 5/8 gallon kettles
- Fermentation buckets
- Carboys
- Pickling Jars
- 3 Tap Kegerator





Beer or Kombucha on tap!



All the pots, carboys, and growlers

Checkout Info

Using this shop requires a Checkout performed by a Captain or dedicated member.

Level 1 - Required to access the shop and pour from the kegerator.

Level 2 - Required to use brewing equipment.

Still Have Questions?

Still have questions about the Brew Shop? Reach out to our brew shop team by contacting them at fermentation@lowellmakes.com or on Basecamp.

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