

Malting and Distilling Facility RFP

Q&A
2/15/2016

1. Q: I assume that quality assurance/quality control consisting of construction materials testing and inspection services will be required during construction, but it is not clear if this scope will be owner provided or design/build team provided. Could you please provide clarification?

A: This is part of the Scope of Work for the design/build team.

2. Q: Also, is the Town of Pine Bluffs or Laramie County assessing tap fees, permits, and inspections? Lastly, is there propane only for gas service in Pine Bluffs or is natural gas an option? I know water, sewer, and electrical is via Pine Bluffs.

A: Yes, the town is assessing tap fees, permits, and inspections. Black Hills Energy (formerly Cheyenne Light, Fuel & Power) provides natural gas service to Pine Bluffs.

3. Q: Your RFP states, "Provide dust collection system with up to 4 pick-up points in the semi drive-through /grain cleaning room".

It is not feasible to have one dust collector for 3 or 4 pick-up points in the semi drive thru and another separate dust collector for other collection points. A (2) dust collector configuration would create duplication, require unnecessary additional space and cost. The facility and the process requires the following:

One (1) drop to a single hood on the "Bucket Elevator".

One (1) drop to a single hood on the "Clipper".

One (1) drop to a single hood on the "Gravity table".

Two (2) drops to the "Pit Hoods".

One (1) drop to the "Bagger".

One (1) drop to the "Supper Sack Loader".

One (1) drop to a single hood on the "Milling Machine".

Please advise if bid should be complete for the most cost effective and efficient system as described above.

A: Provide one (1) complete dust collection system with up to 8 drops in the semi drive-through /grain cleaning area.

4. Q: Your RFP requests the following: "A grain movement system, such as a bucket elevator leg with diverters, conveyor with diverters, or pneumatic system that will move the grain from the unloading area to each of the grain bins, and then back to the building."

Once you move the dirty grain to the bins outside (mechanical or Pneumatically) it has to come back into the building for cleaning. The clean grain then has to be moved back out to the clean bins and in doing so the cross contamination needs to be eliminated to a spec of 99% clean. The clean grain has to then be moved back into the building to the milling machine or bagger or super sack bagger. Is this correct and how it should be quoted?

A: To clarify, yes, we want the ability to have 99% clean-out between varieties or clean/dirty grain. A bucket-elevator that has a clean-out capability could do that, and pneumatic could as well. So could a

grain pump system, or large chain-disk.

5. Q: Can you clarify who the Authority Having Jurisdiction is going to be for this project? The Town of Pine Bluffs owns the land and it is in the City Limits which falls under the Town of Pine Bluffs building department which they default to State.

A: Correct, it is the Town of Pine Bluffs, Wyoming.

6. Q: Would the office and tasting room area have in-floor radiant heat? Or would a combination gas-fired, DX coil A/C forced air system be appropriate. If the in-floor radiant heat system would be desired, we would also need a separate A/C system.

A: The original plan was for in-floor heating for just the manufacturing area and the office/retail would be gas-fired, DX coil A/C forced air. Either way is ok.

7. Q: Would evaporative cooling be appropriate for the malting room? Or would a DX coil system be more appropriate to keep the moisture down in the space?

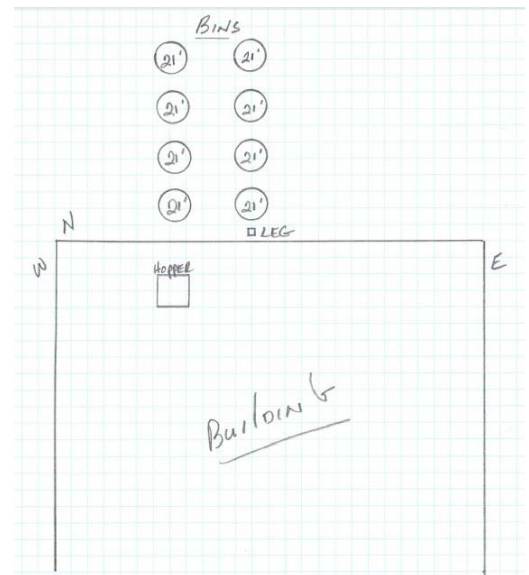
A: Evaporative cooling would work well for the malting room as that room will need to be humid.

8. Q: Can the (8) 8,000 Bushels bins be installed per the attached drawing for better conveying flow and to save money on extra conveying equipment?

A: This is a possible configuration for the bins. There are other possible configurations.

9. Q: How much waste water will be discharged on a daily basis from the facility?

A: Approximately 3,000 gallons of waste water a day from the malt house. The only discharge from the distillery will be from cleaning. We are unable to provide an exact amount for the discharge from retail area as this will depend on the number of visitors and the ~5 employees.



10. Q: Are there any specific eave and/or peak heights for the building? For each interior room/area on the provided floor plan, will there be any required clear heights we will need to achieve in our design?

A: The original design had 18' sidewalls and a 24' peak. Something similar to this will be needed for the grain cleaning equipment, distilling equipment, and the steeping equipment. We will have a grain hopper suspended over the air screen cleaner. The tallest still will be about 18'.

11. Q: Due to the nature of grain handling, will this facility need to achieve a certain blast rating? Are the spirits being distilled also needing consideration of specialty fire/blast ratings?

A: Yes, grain handling can produce explosive dust so your designers need to be aware and design in accordance with NEC Article 500. And yes, the area where there are distilled spirits will be a hazardous area. The classification will be determined by the quantities of flammable liquids. These areas may

have special construction requirements. The designer is responsible to determine these requirements.

12. Q: Aside from the retail and office areas, are there any additional interior framing areas?

A: Yes. On the floor plan, each room is framed off from the other rooms.

13. Q: Will there be any structural steel mezzanines to support the equipment and activities of this facility?

A: The original design was for a steel building with steel beams every 25'. No mezzanines are planned for as everything will be on the ground level.

14. Q: Are there any specific color requirements for the roof and/or sidewalls of the exterior?

A: There are no specific color requirements.

15. Q: Taking into account the 2015 IBC standards, are there any specific R-values we need to achieve for the building envelope?

A: Nothing in addition to the 2015 IBC standards.

16. Q: Given the location of this facility and the local environment and weather patterns, are there any additional specific deflections that need to be considered in our design?

A: None that are known at this time.

17. Q: Are there any specific minimums or maximums on roof slopes? Will snow guards be required by the owner?

A: No specific minimum or maximum roof slopes from the company's point of view. They will not require snow guards.

18. Q: The 3-D model gives us an idea on design intent, do we have flexibility on the design of some of the unique features of this facility's exterior?

A: Yes, the 3-D model is a guide, but there can be some flexibility.

19. Q: While this property lies within the city limits of Pine Bluffs, will they be the ultimate building department and permitting authority for this project?

A: Yes, Pine Bluffs will be the permitting authority.

20. Q: the RFQ states: "A grain movement system, such as a bucket elevator leg with diverters, conveyor with diverters, or pneumatic system that will move the grain from the unloading area to "each" of the grain bins, and then back to the building."

You're asking for all 8 bins to be filled with "dirty grain" from the unloading area BUT only 4 of the 8 bins get loaded with "dirty grain" from the unloading area. The other 4 bins are used for the clean grain storage which will be loaded from the "Gravity Table" inside of the building with a different type of system to keep from cross contaminating the clean grain.

I think and I'm asking, should I just quote the following: A grain movement system, such as a bucket elevator leg with diverters, conveyor with diverters, or pneumatic system that will move the dirty grain from the unloading area to 4 of the grain bins, and then back to the building.

A: Please refer to the additional information provided regarding the grain movement system.

21. Page 10 under surety bonds it state that we need to provide a bid bond. Is this required and if so what percentage 5% or 10%? Can you please clarify what the warranty period in the final contract will be. Is it 1 year or will it be longer?

A: This is being verified with the legal team at Laramie County and the answer will be provided as soon as possible.

Additional Information:

The malting room and distilling room have to be up to food grade standards, so they need to have walls and ceilings that are washable.