



Intuition Ale Works owner Ben Davis is already looking for an additional location after only 24 months in the brewing business.



"I just didn't know how well things were going to go," Davis says. "I didn't think I'd be wrestling with this so soon."

Davis opened Intuition Ale Works, a craft beer brewery and taproom in Jacksonville, in October 2010. This year, they will produce more than 7,000 kegs, about triple their first year.

He said he needs another brewing facility to keep up with the demand for their beer which is distributed statewide. He wants the new facility to potentially be in downtown Jacksonville and include a bar and taproom.

The problem, he said, is space. He expects to brew about 2.5 times as much beer this year as he did in 2011. "We're brewing as much as we can," he said. "But we can't brew enough to get it where we want it to go. The logical progression is to brew more beer."



Intuition started canning beer in February, with our Cask automated canning system. "We are really happy to be in cans," states Davis, "but we don't have enough brewing capacity to consider can accounts in large supermarket chains like Publix or Winn-Dixie, which is our goal."

Davis, says it was an easy decision to choose cans instead of bottles.

"Cans preserve the quality of beer better than bottles because they are airtight and keep out light. They are also better suited to the Florida climate and lifestyle as they cool down more quickly and are better for taking on a boat, etc. since you don't have to worry about broken glass."

The existing location would continue brewing smaller batches of a variety of beers to serve in the taproom there. He'd build the new brewery with much larger equipment to brew the beers that are canned for stores or kegged for bars and restaurants.