

updated 7/6/20



A. PROJECT INFORMATION

1. APPLICATION IS: Development Project Protest Appeal

2. STAFF REVIEW DATE: 5/18/2020

3. SITE INFORMATION

Development Address: 5005 Lytle St

Parcel ID(s)/Lot-and-Block Number(s): 56-J-39 & 56-J-45

Project Description: Renovation of existing building to brewery with accessory restaurant use

3. CONTACT INFORMATION

Applicant Name: Joe Hackett

Applicant Contact (phone and email): hackett@laquatrabonci.com (412) 288-882

B. ZBA HEARING INFORMATION

Zone Case # *112* Click here to enter text. of *2020* Click here to enter text.

Date of Hearing: *August 13, 2020* Click here to enter text. Time of Hearing: *9:00 a.m.* Click here to enter text.

Zoning Designation: GI & R1A-VH

Neighborhood: Hazelwood

Zoning Specialist: ZC

C. ZBA REQUESTS

Type of Request: Special Exception Code Section: 916.09

Description: Commercial parking located in residential district

Type of Request: Special Exception Code Section: 914.07.G.2

Description: Off-site parking

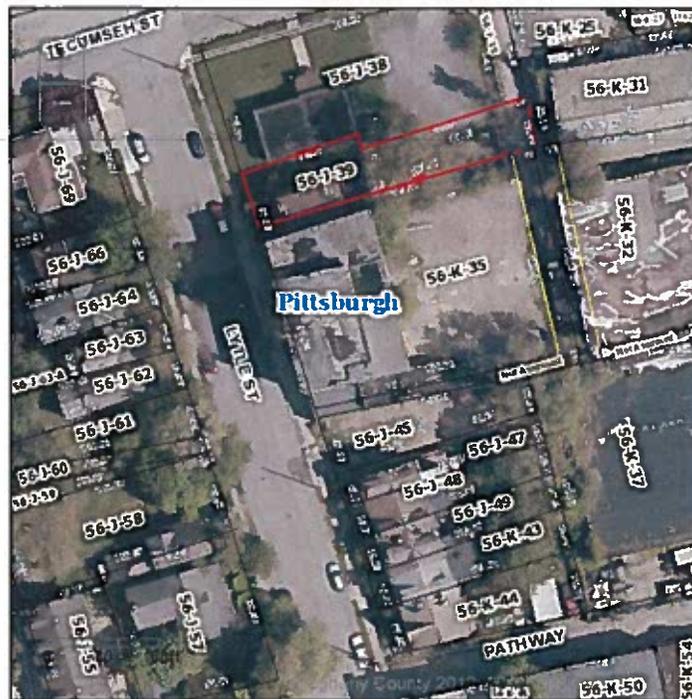
Parcel ID :0056-J-00039-0000-00
Property Address :5005 LYTLE ST
PITTSBURGH, PA 15207

Municipality :115 15th Ward - PITTSBURGH
Owner Name :PROGRESS FUND

Data displayed on this map is for informational purposes only. It is not survey accurate and is meant to only show a representation of property lines.

[Print](#)

Note: This button uses pop-ups. Please click help button for further printing instructions.





VIEW FROM LYTLE STREET



VIEW FROM REAR YARD - FUTURE BEER GARDEN



VIEW OF PARCEL 56-J-39 (TO BE CONSOLIDATED) FORMER HOUSE DEMOLISHED IN 2019



VIEW OF PARCEL 56-J-45(TO BE CONSOLIDATED) FORMER HOUSE DEMOLISHED IN 2019

TAI+LEE architects PC
 3108 Breveton Street
 Pittsburgh, PA 15219
 tel: 412.680.4020
 mail: tai@tailee.com

**SCHMATIC DOCUMENT
 NOT FOR
 CONSTRUCTION**

OWNER:
 THE PROGRESS FUND
STRUCTURAL ENGINEER:
 ENGINEERS, INC.
MECHANICAL ENGINEER:
 ELECTRICAL ENGINEER:

**HAZELWOOD
 BREWERY
 BUILDING**

Lytle St
 Pittsburgh, PA

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No. | Description | Date

Project Number: 19106
 Drawn By: WH
 Date: 03/29/2019

PERSPECTIVE

Day No.:
AX



1 PERSPECTIVE FROM COURTYARD
 SCALE: 1/32" = 1'-0"

Parking Demand Analysis

Hazelwood Brewery Redevelopment Project

Methodology of Analysis:

Pittsburgh's Parking Codes does not provide a Use Type reflective of Craft Beer Manufacturing with customer visitation. The Institute of Traffic Engineers (ITE) does not publish data on trip generation or parking demand for Craft Brewery operations. Therefore, this parking demand analysis is based on the size, scope and operational elements of the proposed redevelopment project. This analysis provides information on:

- The redevelopment concept for the historic Hazelwood Brewery
- Forecasts of trip generation for internal operations
- Forecasts of trip generation from customer visitation
- Projections of parking demand for internal operations and customer visitation
- For illustrative purposes, this analysis provides comparisons to parking space requirements for Use Types with specific requirements in Pittsburgh Parking Code 914.02.A.

Redevelopment Concept:

The Progress Fund, a nonprofit 501(c)(3) corporation, is the owner/developer for the proposed revitalization of the historic Hazelwood Brewery. The result will be the revitalization of five previously derelict properties within the Hazelwood neighborhood.

This is an economic development and job creation project at its core. The Progress Fund and its partners intend to revive Hazelwood's past place in Pittsburgh's long and storied industrial heritage of beer production and sales. The Progress Fund's concept is based on the following:

- The site will serve as an incubator for Pittsburgh's next generation of brewers.
- The redevelopment involves complete rehabilitation of the historic building and enhancements to the exterior grounds acquired by The Progress Fund over the last 3 years, in part with assistance by the City of Pittsburgh.
- Work will involve repairs to the historic facades, repairs to interior floors and walls, new utility services, life safety improvements and construction of a service core alongside the building to provide access to all floors.
- The massive exterior and interior walls of the old brewery divide the building into three separate work-bays on each of the three floors.
- The lay-out of the work-bays encourages three separate brewing operations.
- Each craft brewery will be an individually owned start-up operation.
- Heavy brewing equipment including mash tuns, kettles, fermenters, and bright tanks are best located on the ground floor of the building.
- The size of work-bays on the ground floor are: 1,256 sq. ft., 1,274 sq. ft., and 1,670 sq. ft.

- The work-bays on the 2nd Floor provide additional space for production and storage for each brewery.
- The public will have access to the 3rd Floor Tap Room/Gift Shop and Tasting Room, a Roof Top Deck, and the ground level Beer Garden.
- On-site parking will meet staff and visitor parking demand.
- Once opened and operating, the site, with three new brewers sharing knowledge, some equipment and seating for customers will serve as a business incubator and showcase for Pittsburgh's evolving craft beverage industry.

Expected Tenant Mix:

The most-likely-to-succeed sized craft brewery operates on a 7-Barrel craft brewing system, or smaller. Due to the goals of the redevelopment, which are to revitalize derelict property within the Hazelwood neighborhood and for the site to serve as an incubator for Pittsburgh's next generation of brewers, the tenant mix being assembled by The Progress Fund includes the following:

1. A mid-sized craft brewer operating one 7-Barrel system producing beer for sales split between on-site and off-site sales.
2. A micro-brewery venture operating one 5-Barrel system producing beer for on-site sales and some limited distribution.
3. A nano-brewery operating one 3-Barrel system by a start-up brewer to learn the craft and produce a limited volume of beer for on-site sale only.

The typical business model of a 7-Barrel system relies on three sales channels including:

1. Beer sold for consumption on-site,
2. Sale of beer for take-home, and
3. Off-premises distribution to bars and distributors.

The reliance of off-site sales by the 7-Barrel system means that while the 7 Barrel system appears to be bigger, its trip generation will be more equal to the combined traffic to the smaller 5-Barrel and 3-Barrel systems.

Over time, the brewery incubator might see a peak occupancy of three 7-Barrel systems operating on-site at once. This added volume of production will not translate into more customers trips to the site because the increased volume will be produced for off-site sales as is the business model of 7 Barrel systems. More likely, as the incubator evolves, there will be lower levels of production as the three tenants' cycle between start-up, a growth phase, and the time when their business grows beyond the confines of the comparatively-small Hazelwood project and move-out leaving an empty work-bay for the next start-up brewer.

Management Team:

At the scale of a 7-Barrel system, there are three key staff positions. A Brew Master, Taproom Manager and Sales Manager. Combined, their duties equate to 2.5 Full Time Equivalent (FTE) positions. Typically, the duties of one or more of these positions are performed by the owner(s) of the brewery.

Brew Master/Head Brewer – This part-time (~0.5 FTE) position would oversee the operations of the brewery itself and be in charge of the actual brewing, inventory control, and quality control of the system products.

Taproom Manager – This 1 FTE position would be in charge of the sales & marketing, and day-to-day operation of the customer-facing taproom including oversight of any taproom servers/staff, event coordination, and music/food-truck scheduling.

Sales Manager – This 1 FTE position would be in charge of the sales & marketing for outside sales to restaurants, liquors stores, and any distributors that the brewery may be working with. The vast majority of their time would be spent off-site.

Additional Employees:

Other production duties for a 7-Barrel system would typically include one additional person performing the following responsibilities:

Assistant Brewer

This Part-Time position (~0.35 FTE) common in 7-Barrel facilities generally works when the Brew Master works. They are there to assist with brewing as well as general operations of the brewery.

Cellarman/Packaging

This is a Part-Time position (~0.4 FTE) in charge of handling and preparing the final finished beer to be packaged and served – both in the Taproom as well as the kegs to be sold to outside restaurants. The duties include keg cleaning, filling, transferring beer to the larger serving tanks, and general QC on any final product going out the door. These operations would take place on either the 1st Floor or on the 2nd Floor of the building, in the dedicated storage and production space allotted to each brewer. Often, these work duties are accomplished by the person in the Assistant Brewer position, which takes the person closer to a full-time worker.

Taproom Personnel:

Taproom Servers

These positions will primarily be a part of the customer-facing side of the operation. This generally would be an Hourly/Part-Time position (with Tips), and the number of servers on staff will be dependent on increased sales volume/demand in the Taproom. For this model we have anticipated enough serving staff to equal (~3.5 FTE) positions, with that number to adjust as necessary based on sales volume and differing shifts Wednesday-Sunday.

At the three separate Tap Room/Gift Shop stations on the 3rd Floor, one for each independent brewer, customers will order and purchase their beverages at the separate stations to carry to shared seating areas, there will be no table service whatsoever. It is our expectation that each station will be staffed by one person except during peak hours which might require 2 people in each station.

Management and production duties for 5- and 3-Barrel systems:

At the scale of a 5-Barrel system, the management and production duties described above are typically performed by the owner along with one full-time assistant.

For a 3-Barrel system, all management and production duties are performed by the owner operator with occasional part-time help.

Food Service Staff:

The limited food service at the Hazelwood Brewery will include exterior food trucks supplemented by a food prep area on the 3rd Floor for the sale of snacks and light-fare that will be heated, rather than cooked. One person, possibly 2 people at peak hours would be the maximum staffing for food service on the 3rd Floor.

Public Access:

The building will have both public and non-public areas. Brewery production and storage areas on the 1st and 2nd Floors, the food prep area, mechanical areas and the service yard will be restricted to staff. The public will only have access to areas intended for beer and merchandise sales, restrooms, the roof deck, and elevator and stairs.

Three separate Tap Service Stations will be built in the Tap Room/Gift Shop Area on the 3rd Floor, one for each separate brewer to showcase their beer and merchandise. Customers will order and purchase beverages at the separate Tap Room Service Stations and food from a counter in the Tap Room/Gift Shop Area. There will be no table service whatsoever.

Customer seating will be provided in the common seating area on the 3rd Floor Tasting Room. Additional inside seating will be available on the small 3rd Floor Mezzanine.

During warm and good weather, customers will likely gravitate to the uncovered Roof Deck seating and the landscaped Beer Garden. To provide beer for consumption in the Beer Garden, there will be a small area within each production area of the ground floor, immediately adjacent to the Beer Garden, for direct purchase of beer. No seating will be provided in these areas. The PA LCB restricts these areas to a maximum of 10% of the production floor space.

Publicly accessible indoor space includes:

1 st Floor	Production Area: Restricted Access	NA
	Lobby and Restrooms	1,000 sf
	Beer and merchandise sales for Beer Garden patrons:	420 sf
2 nd Floor	Production Area: No public access	NA
3 rd Floor	Tap Room/Gift Shop areas	1,272 sf
	Common seating in Tasting Room Area	1,597 sf
	Food Service/Prep Area: No public access	NA
	Lobby, Restrooms and commons hallways	980 sf
Roof Deck	3 rd Floor Mezzanine	467 sf
	Roof Top Seating Area	1,631 sf
Total interior square footage available to public		7,367 sf

Trip Generation:

Craft breweries experience the ebbs-and-flows of trip generation for both a stand-alone production facility and a drinking place. Peak visitation occurs on Friday evenings and Saturdays generated by customer visits.

- Brewing operations are typically condensed into 2-4 work days per week, for 8-10 hour shifts Monday through Friday to take advantage of heating and cooling cycles of the brewing process
- Customer visits for a typical Pittsburgh Brewery are during open hours from 4 PM to 9PM from Tuesday or Wednesday-Friday and from 11 AM to 9 PM on Saturdays and Sundays.
- Due to the day-time work schedules of production staff and evening visitation by customers, there is no spike in parking demand from overlapping timetables.

Trip generation by internal operations:

Statistics from the Brewers Association, the largest membership organization for small and independent craft brewers, indicate that the majority of local craft breweries do not have sufficient customer visitation and demand to sell beyond 12 barrels of beer per week, which is the typical production capability of a 3-Barrel system brewing 4-days per week.

While the physical plant of the new Hazelwood Brewery will be built to house three 7-Barrel systems producing beer for both on-site consumption and off-site distribution, the added production of three 7-Barrel systems does not translate into greater consumption on-site. The added production of the 7-Barrel systems is fully intended for off-site sale and distribution and therefore will not increase customer visits.

Trip generation for the Hazelwood Brewery is based on the following assumptions:

- The work schedules of the brewery production staff and Tap Room/Gift Shop service staff will not overlap. The tasks of each follow completely different schedules.
- Brewing operations will occur 2-4 days per week, usually for 8-10 hours to brew a maximum of two batches per day. Brewing days are Monday-Friday.
- Receiving will occur Monday-Friday. Most deliveries arrive by UPS or FEDEX. One additional truck trip occurs weekly for delivery of grain and pallets of cans.
- Shipping includes distribution of canned and barreled beer which will generate 3 additional trips in a 5-day span from Monday-Friday. Pick-up of spent grain will occur once per week.
- On-site sales staff schedules parallel Tap Room hours for most of Pittsburgh's many craft breweries which are typically open to customers from 4 PM to 9PM from Tuesday or Wednesday-Friday and from 11 AM to 9 PM on Saturdays and Sundays.

Staff Trips:

Expected trips to the site by staff of all three brewing systems for a typical week is provide below:

Staff	Typical Day-time Monday-Friday	Afternoon/Evening Monday-Friday	Afternoon/Evening Saturday	Afternoon Sunday
Brew Masters	1.5			
Assistant Brewers	3			
Taproom Managers	0.5	1	1	1
Sales Managers	0.5			
Taproom Staff		3	6	3
Food Service		1	2	1
Cleaning staff		1	1	1
Deliveries	1			
Total	6.5	6	10	6

Peak visits by customer:

Expected peak number of customers on-site at one-time during the typical week is provided below:

	Afternoon/Evening Tuesday-Thursday	Afternoon/Evening Friday	Afternoon/Evening Saturday	Afternoon Sunday
Customers	60	90	120	75

Production-related Parking Demand:

Assumptions for production-related parking demand from 7AM to 4 PM Monday-Friday are:

- Typically, four individuals would arrive on-site for brewing, equipment cleaning, kegging and shipping.
- The off-site Sales Manager will occasionally visit for management meetings.
- One cleaning staff member will be on site daily.
- Hands-on job training will involve one-to-one instruction and not appreciably add to the overall count of staff related trips.
- Occasionally a small group class would be held during the day.

Assumptions for production-related parking demand during evenings and weekends:

- There will no beer production on weekends and evenings.
- Part of the operational program of the brewery project is to serve as an educational center for craft brewing skill development. Small group educational tours or classes are expected from time-to-time. One or two brewing production staff would be on-site for the tours and classes.

Parking Demand by staff:

The highest number of staff on-site at one time will be 10 sales staff serving customers on Saturday afternoons and evening. But due to use of alternative modes of travel, the peak parking demand for staff will occur Monday-Friday in the morning and early afternoon.

- 80% of beer production staff will arrive by single-occupancy vehicles.
- Off-site Sales Managers will arrive by single-occupancy vehicle.
- 40% of sales staff will arrive by alternate modes of travel. Those arriving by private automobile will ride-share at a rate of 1.5 persons per vehicle.

Peak Parking Demand by Customers:

Assumptions for peak parking demand are:

- 120 customers will be on-site at one time on peak day Saturday
- Expected travel modes by customers visiting the site are:
 - 35% by private automobile at an occupancy rate of 2.5 per vehicle
 - 30% to arrive by bicycle
 - 25% to arrive by ride-sharing services or bus service
 - 10% on foot

Total Peak Parking Demand

	8 AM—4 PM Monday-Friday	Afternoon/ Evening Tuesday-Thursday	Afternoon/ Evening Friday	Afternoon/ Evening Saturday	Afternoon Sunday
Staff	5	2	2	3	2
Customers	0	9	13	17	11
Total	5	11	15	20	12

On-Street Parking Supply:

The historic Hazelwood Brewery was built facing Lytle Street. On-street parking is available on both sides of relatively-wide Lytle Street. The width allows neighborhood residents to parking directly in front of their homes on the west side of Lytle and the longstanding commercial operations at the old brewery building to use the east side of Lytle for commercial access and on-street parking.

Since 1905, three garage-door sized openings on Lytle Street have provided the primary commercial access to the old brewery. Each work-bay on the ground floor is accessible through a garage-door on Lytle Street. Each garage door opens directly to the sidewalk with a curb-cut and vehicle ramps or steps to provide access into the work-bays. The new Hazelwood Brewery will continue to use the traditional entry along Lytle Street for shipping and receiving by truck, UPS and FEDEX daily deliveries, and on-street parking for production related visits by passenger cars.

Off-Street Parking supply:

20 new off-street parking spaces will be built to serve the site. The off-street parking is expected to accommodate both production staff during the day, and sales and customers in the evenings.

3 parking spaces will be built on the southern side of the brewery and designated for staff parking only. On the evenings and weekends, customers will have access to 17 customer-only spaces which includes 5 in the Tecumseh Street parking lot and 12 spaces adjacent to the Beer Garden and facing the new customer entrance.

For any future increases in parking needs, The Progress Fund has:

- Acquired adjacent property that could be used to build additional off-street parking.
- Agreement with an adjacent property owner to rent existing off-street parking spaces.
- Holds an option to purchase other adjacent property that could be used to build additional parking.

Minimum Parking Space Requirements:

Pittsburgh's Parking Codes does not provide a Use Type reflective of Craft Beer Manufacturing with customer visitation. The closest Use Type is Manufacturing and Assembly. The City's Parking Code requirement for this Use Type is preparation of a Parking Demand Analysis. Therefore, the foregoing analysis determined parking demand based on tenant mixed and expected visitation to be 20 spaces total.

However, for illustrative purposes, this analysis looked at the parking requirements for a higher Use Type to judge the compatibility of the findings to the City's standards. The calculation below follows the calculations for determining the minimum off-site parking spaces for a restaurant:

Brewing/Manufacturing:	1 st floor – 3 brewers = maximum 5 employees	5.0
Storage:	2 nd floor – same employees as first floor	0.0
Taproom:	3 rd floor Taproom	4,478 GSF
	3 rd Floor Mezzanine	467 GSF
	4 th floor Roof Deck	1,631 GSF
	Exempt 20% Back of House	(1,315 GSF)
	Total GSF	5,261 GSF
	Exempt 1 st 2400 SF	(2,400 GSF)
	Total GSF requiring parking	2,861 GSF
<i>Code Requirement (914.02.A) is 1 space / 125 SF</i>		
	<u>Taproom parking required (2,861 GSF / 125 SF = 22.8 spaces)</u>	<u>22.8</u>
	Subtotal	27.8
	<u>30% Bike Parking Reduction (914.05.E)</u>	<u>(8.3)</u>
	Total Spaces Required	19.5

Findings and Conclusion:

On-site staff and customer visitation will require 20 off-street parking spaces at the peak time of 4 PM on Saturday afternoons. Assuming the use of alternative modes of travel in urban areas including high occupancy rates in private automobiles driving to the site, use of ride-sharing services, public transportation, bicycle trips, and walking, this analysis has concluded that the proposed 20 new off-street parking spaces are sufficient to serve the site and limit over-flow parking onto neighboring streets.

Author

This analysis was prepared internally by David Kahley, President & CEO of The Progress Fund based on his experience in a range of economic development projects including over 5 years as a parking and transportation planner in the State of Washington. Those positions include:

Senior Associate

1990 - 1993

Transportation Development Associates (TDA) Inc., Seattle, WA

Provided transportation planning and real estate development services to public and private clients. A partial list of clients and project responsibility included:

- Port of Seattle: met with citizen task forces to explain the potential impacts of a proposed 600+ acre shipping container terminal, which is the largest facility of its kind on the western U.S. coast.
- Weyerhaeuser Corporation: determined the development potential of its' world headquarters campus in Washington State.
- Washington State Department of Community Development: assisted small communities throughout Washington State in solving transportation problems with organizing and running nonprofit community development organization.
- Quadrant Real Estate Development Corporation: met with citizen activists to explain potential impacts of a major commercial developments to be built in sensitive neighborhood and commercial districts.

Executive Director

1988 – 1990

Bellevue Transportation Management Association (TMA), Bellevue, WA

Administered a nonprofit public/private partnership of the Metropolitan-Seattle Transit Agency, Bellevue Downtown Association and the City of Bellevue Washington.

- Gained national recognition for success in administering an effort to shift drive-alone commuters to alternative commuting options such as buses, carpools, vanpools, walking, and bicycling.
- Managed over 30,000 privately owned parking spaces to stop illegal parking in a combined carrot-and-stick effort to force commuters into alternative commuting options.

ZONING USE NARRATIVE

This project is the redevelopment of the former Hazelwood Brewery in the City neighborhood of Hazelwood. The redeveloper is The Progress Fund, a Pennsylvania non-profit community development financial institution. The proposed use is for three separate breweries to manufacture, package, store, sell and distribute their beer in the historical brewery building. Each brewery will have a separate production area, and tap room and gift shop with a tasting counter. All three breweries will share a tasting room serviced by a food counter serving a limited menu and supported by a food service preparation area. Each brewery will also share common restrooms, lobbies, stairwells, elevator, trash rooms, beer garden, rooftop seating area and a mezzanine.

The property which is the subject of this development is comprised of three separate tax parcels, B/L 56-J-38, 56-K-35, and 56-J-45 (the "Subject Property") with off street parking located on B/L 56-K-25. The three tax parcels comprising the Subject Property will be consolidated into one tax parcel being in total 23,977 square feet. Attached to this Narrative is the draft Consolidation Plan. All but 3,031.07 square feet of the Subject Property is located in the GI, General Industrial District. The 3,031.07 square feet that is not in the GI District is located in the R1A-VH, Single-Unit Attached Residential Very-High Density District. Only three parking spaces are proposed to be located on the R1A portion of the Subject Property. All buildings will be located on the GI portion of the Subject Property.

The Proposed Use is permitted by right in the GI District as Manufacturing and Assembly. Manufacturing and Assembly (Limited) as defined in the Zoning Code means an establishment engaged in the manufacture of products or parts, predominantly using previously prepared material, including processing, fabrication, assembly, treatments, and packaging of such products, and incidental storage, sales and distribution of such products with a gross floor area of less than 20,000 square feet.

Section 912.03 of the Zoning Code permits the following accessory uses, activities and structures by-right in nonresidential districts:

- Cafeterias, dining halls and similar food services when operated primarily for the convenience of employees, residents, clients, or visitors to the primary use.
- Gift shops, news stands and similar commercial activities operated primarily for the convenience of employees, residents, clients, or visitors to the primary use.

Each brewery will have separately demarcated space on the first and second floors of the building to brew, package, store, sell, and distribute beer, including laboratory and office space. The third floor, third floor mezzanine, roof top deck and beer garden will be shared by all three breweries. The third floor will contain separate tap rooms/gift shops with a tasting counter for each brewery, and a common food service counter, tasting room, seating areas, and restrooms.

The food service area will contain a small kitchen that provides a limited menu for the employees, clients and visitors of the breweries. The kitchen will not have a fryer or hood system. Food will be obtained at a counter and there will be no table service or waitstaff. The intent is to provide visitors of the breweries the opportunity to have a food offering when they are sampling beer. The

anticipated hours for the tasting room and food service counter is Tuesday through Friday 4:00 pm to 9:00 pm and Saturday and Sunday 11:00 am to 9:00 pm.

In all respects the proposed use and building will be fully compliant with the use provisions and site development standards of the Zoning Code.

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 tai@tai-lee.com



PROJECT
 HAZELWOOD BREWERY
 5007 Lytle St
 Pittsburgh, PA

HAZELWOOD BREWERY BUILDING

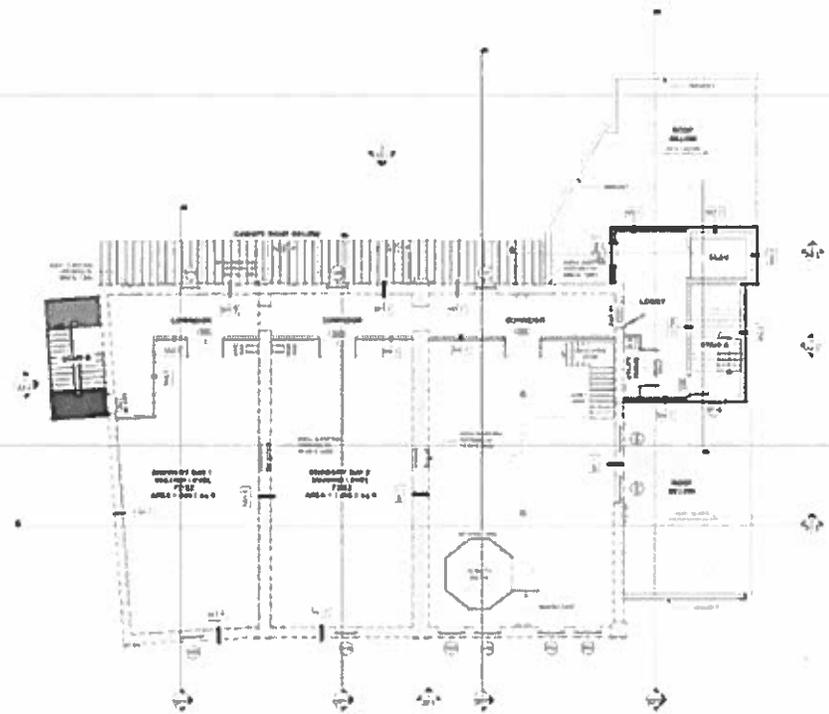
5007 Lytle St
 Pittsburgh, PA

Architect: TAI+LEE ARCHITECTS PC
 Date: 10/14/2011
 Scale: 1/8" = 1'-0"

NO.	DESCRIPTION	DATE
1	ISSUED FOR PERMITS	10/14/2011
2	ISSUED FOR CONSTRUCTION	10/14/2011
3	ISSUED FOR RECORD	10/14/2011

Project Number: 1112
 Drawing: 201
 Date: 10/14/2011

SECOND FLOOR PLAN



1 SECOND FLOOR PLAN
 SCALE 1/8" = 1'-0"

TAJ-LEE architects PC
 2104 Brewster Street
 Pittsburgh, PA 15219
 tel: 412.262.8222
 tml@taj-lee.com | www.taj-lee.com



PROJECT
 PROJECT NAME: BREWERY BLDG
 PROJECT NO: 15000000000000000000
 PROJECT ADDRESS: 15000000000000000000

HAZELWOOD BREWERY BUILDING

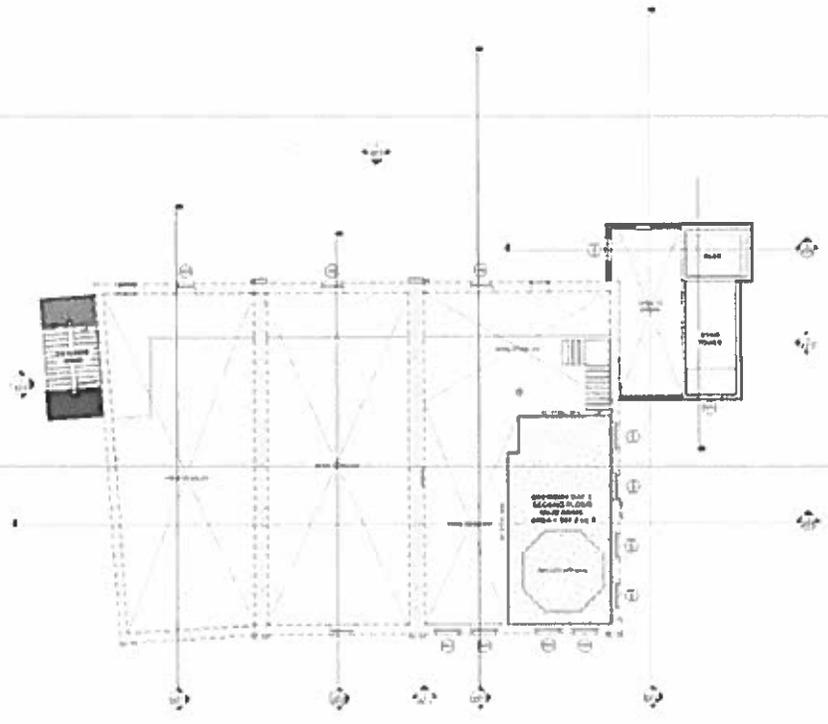
Sheet No. 15000000000000000000
 Pittsburgh, PA

REVISIONS

No.	Description	Date
1	PERMITS	01/15/20

Project No. 15000000000000000000
 Drawing No. 15000000000000000000
 Date: 01/15/20

SECOND MEZZANINE FLOOR PLAN



1 SECOND FLOOR MEZZANINE PLAN
 1/15/20

Sheet No. **A1**



Project: HAZELWOOD BREWERY BUILDING
 3007 Liberty St
 Pittsburgh, PA
 Date: 11/14/14

HAZELWOOD BREWERY BUILDING

3007 Liberty St
 Pittsburgh, PA

Architect: TAI+LEE ARCHITECTS PC
 3106 Brainerd Road
 Pittsburgh, PA 15219
 Tel: 412 680 4100
 Fax: 412 680 4101

Project Number: 2014-01
 Date: 11/14/14

Rev	Description
1	Issue for Review
2	Issue for Construction

Project Number: 2014-01
 Date: 11/14/14

THIRD FLOOR PLAN

1 THIRD FLOOR PLAN
 SCALE: 1/8" = 1'-0"

NO.	TYPE	QTY	MANUFACTURER	Q-NO. OR	NOTE
101	BRICK	100
102
103
104
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111
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117
118
119
120

NOTES: SEE GENERAL NOTES ON DRAWING FOR MATERIAL SPECIFICATIONS AND FINISHES. SEE ALSO SPECIFICATIONS FOR FINISHES AND MATERIALS.

TAI LEE ARCHITECTURE PC
 3106 Brewster Street
 Pittsburgh, PA 15219
 Tel: 412 680-8100
 tai@taiarch.com



PROJECT:
 3106 Brewster Street
 3106 Brewster Street
 3106 Brewster Street
 3106 Brewster Street

HAZELWOOD BREWERY BUILDING

3106 Brewster Street
 Pittsburgh, PA

Architect: TAI LEE ARCHITECTURE PC
 Date: 10/15/14
 Project No: 14-001

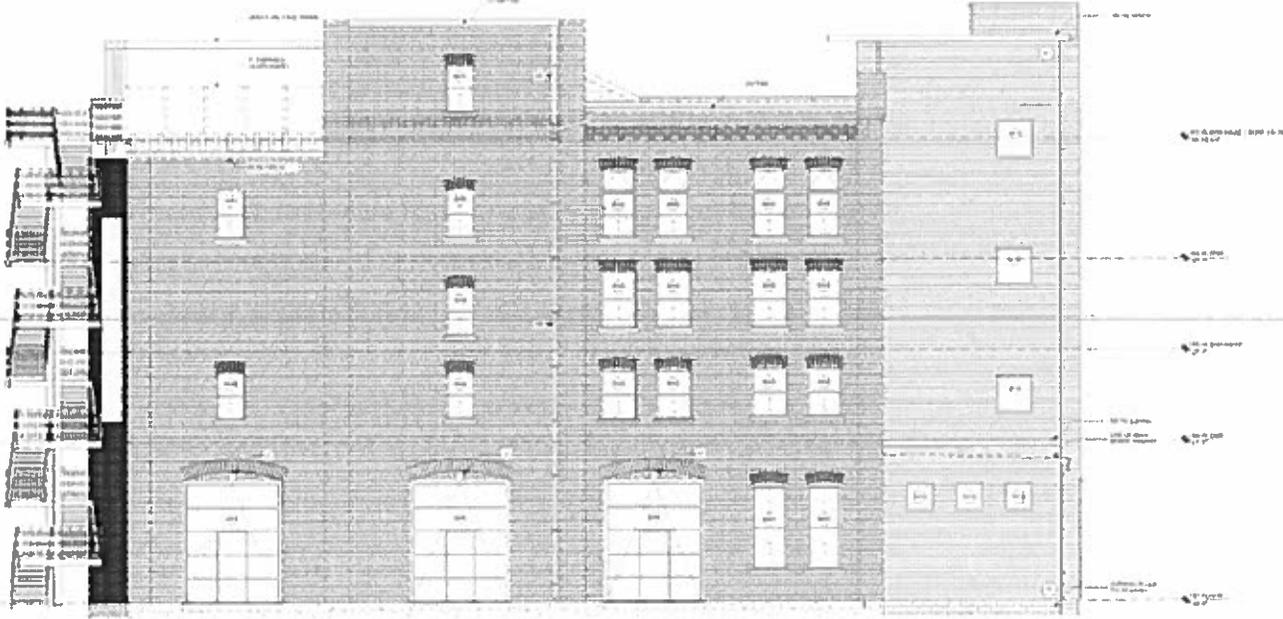
Scale: 1/4" = 1'-0"

Sheet No: 1 of 1
 Title: FRONT ELEVATION (WEST)

Project No: 14-001
 Date: 10/15/14

FRONT ELEVATION (WEST)

Day No: A2



1 FRONT (WEST) ELEVATION
 SCALE 3/8" = 1'-0"

SCHEDULE 1 - MATERIALS					
#	TYPE	QTY	MANUFACTURER	DATE	NOTES
1	BRICK	1000
2	CONCRETE
3	GLASS
4	STEEL
5	WOOD
6	PAINT
7	ROOFING
8	INSULATION
9	MECHANICAL
10	ELECTRICAL
11	PLUMBING
12	FINISH
13	LANDSCAPE
14	OTHER

TAI+LEE ARCHITECTS PC
 1776 Southview Blvd
 Pittsburgh, PA 15278
 Tel: 412 580 4100
 Fax: 412 580 4101



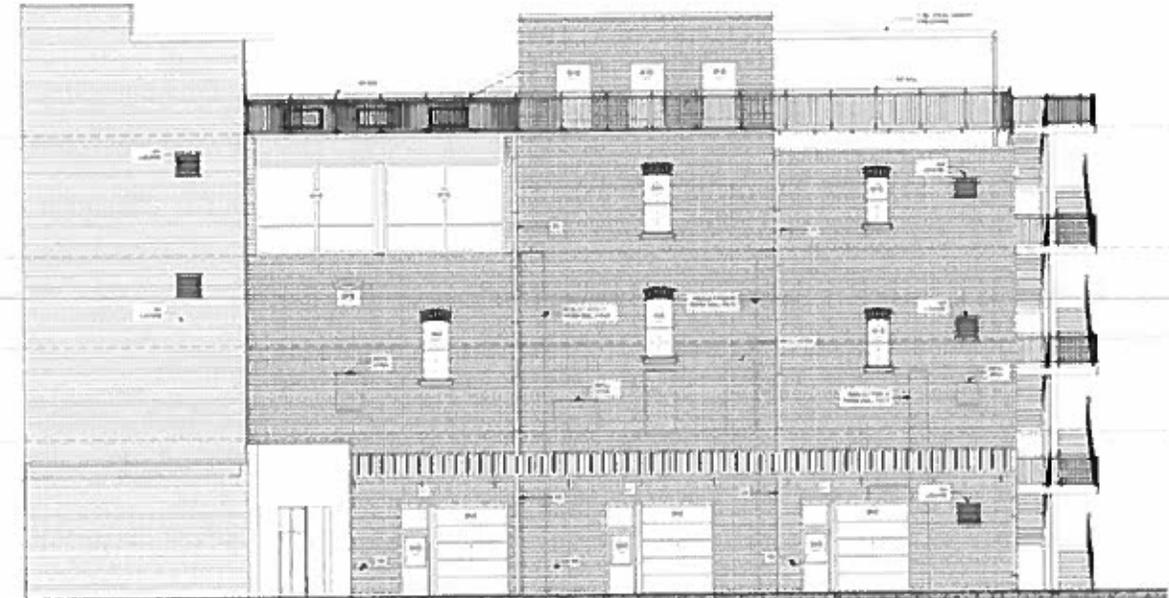
PROPOSED
 1007 Lytle St
 Pittsburgh, PA
 15212

HAZELWOOD BREWERY BUILDING

1007 Lytle St
 Pittsburgh, PA

Project Number: 1007
 Drawing No: 1007-01
 Date: 10/14/10

REAR ELEVATION (EAST)



1 REAR ELEVATION (EAST)
 SCALE: 1/8" = 1'-0"

MATERIAL SCHEDULE					
#	TYPE	QTY	MANUFACTURER	S-SPEC	NOTES
1	BRICK	1000
2	CONCRETE
3	GLASS
4	STEEL
5	WOOD
6	PAINT
7	ROOFING
8	INSULATION
9	MECHANICAL
10	ELECTRICAL
11	PLUMBING
12	FINISHES
13	LANDSCAPE
14	UTILITIES
15	MECHANICAL
16	ELECTRICAL
17	PLUMBING
18	FINISHES
19	LANDSCAPE
20	UTILITIES

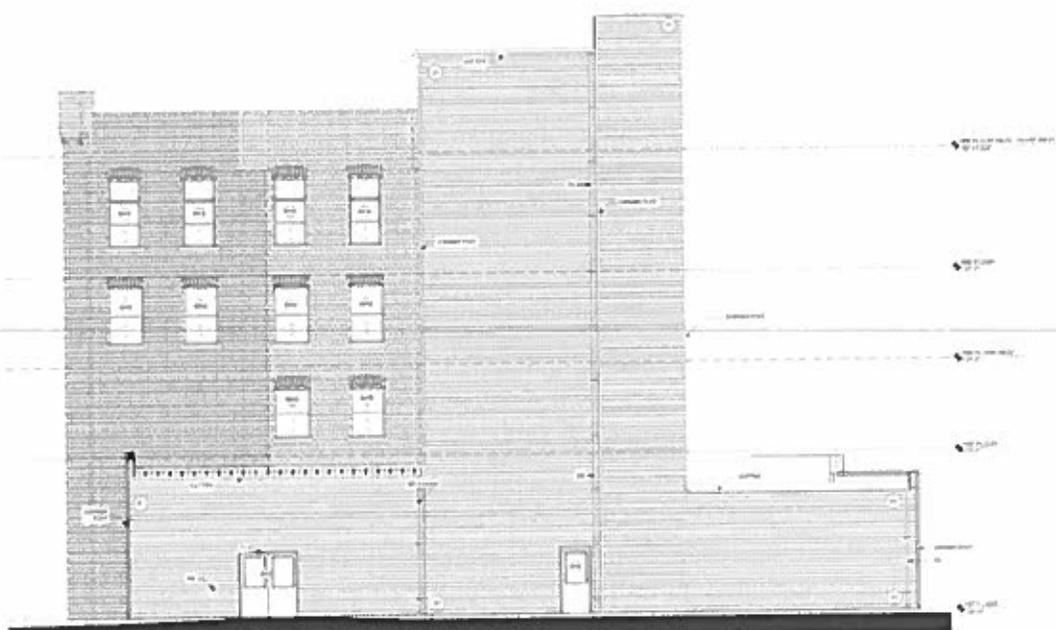
TAL+LEE ARCHITECTS PC
 1775 Boulevard Blvd
 Pottsville, PA 17271
 Tel: 610-885-4133
 tal@tal+lee.com



DESIGN
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 610-885-4133

ARCHITECTURAL ENGINEER
 TALEE ARCHITECTS PC
 1775 Boulevard Blvd
 Pottsville, PA 17271
 610-885-4133

HAZELWOOD BREWERY BUILDING



Sheet 1 of 2
 Pottsville, PA

Project Number: 171101
 Design By: TALEE
 Date: 07/18/2017

SCE ELEVATION (SOUTH)

1 SCE ELEVATION (SOUTH)
 SCALE 3/8" = 1'-0"

NO.	TYPE	QTY	UNIT	DESCRIPTION	AMOUNT	TOTAL
1
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100

TAI+LEE ARCHITECTS PC
 2100 Riverside Drive
 Pittsburgh, PA 15210
 Tel: 412 381 8320
 tai@tai-lee.com



PROJECT:
 HAZELWOOD BREWERY BUILDING
 200 LYTLE ST
 PITTSBURGH, PA

HAZELWOOD BREWERY BUILDING

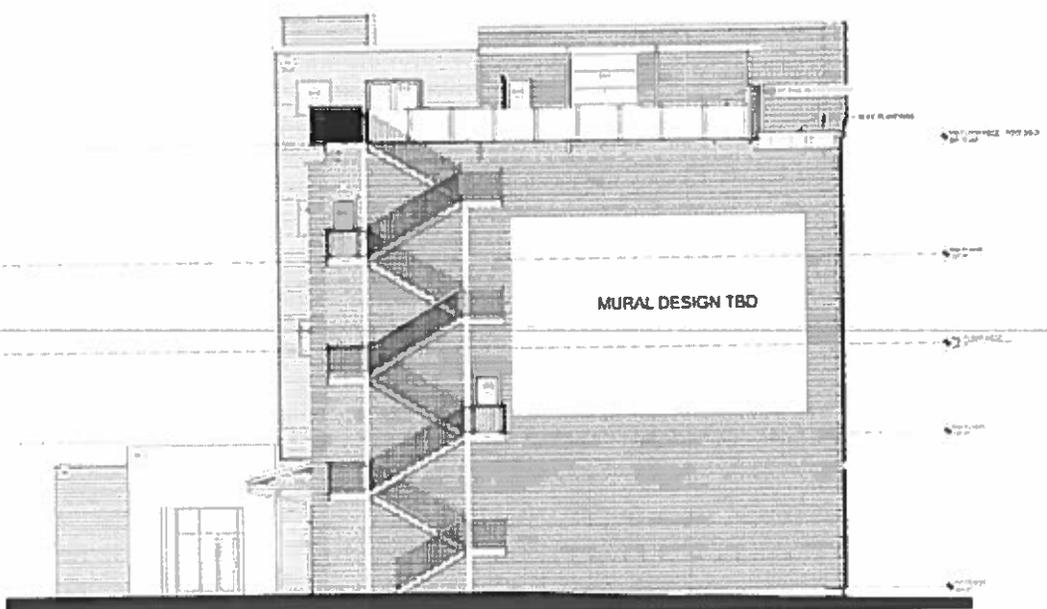
200 Lytle St
 Pittsburgh, PA

Architectural and engineering services provided by TAI+LEE ARCHITECTS PC under contract to the client. The client is responsible for obtaining all necessary permits and approvals from the appropriate authorities. The architect and engineer are not responsible for the accuracy of the information provided by the client.

Scale: 1/8" = 1'-0"
 Date: 04/14/2020
 Drawn by: J. Smith

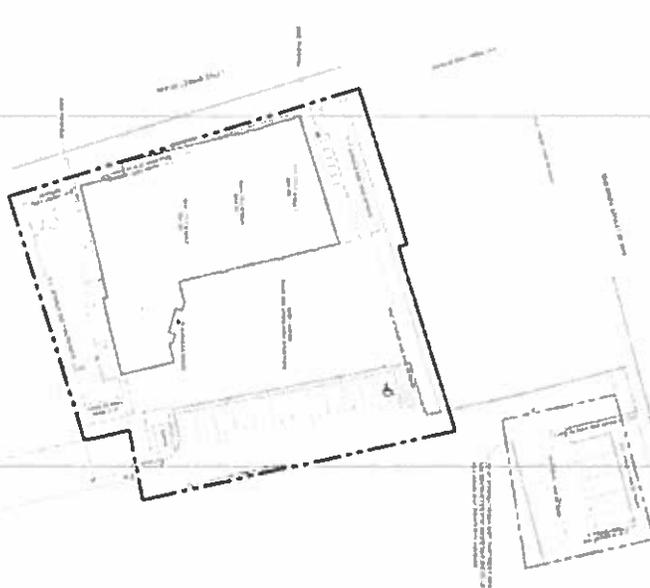
Project Number: 101-00
 Date: 04/14/2020

SIDE ELEVATION (NORTH)



1 SIDE ELEVATION (NORTH)
 04/14/2020

NO	REMARKS	DATE	BY
1	REVISION		
2	REVISION		
3	REVISION		
4	REVISION		
5	REVISION		
6	REVISION		
7	REVISION		
8	REVISION		
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98	REVISION		
99	REVISION		
100	REVISION		



ZONING FLUM

ZONING DISCREPANCY



ZONING DISCREPANCY



Manufactured Home
 Progress
 1988

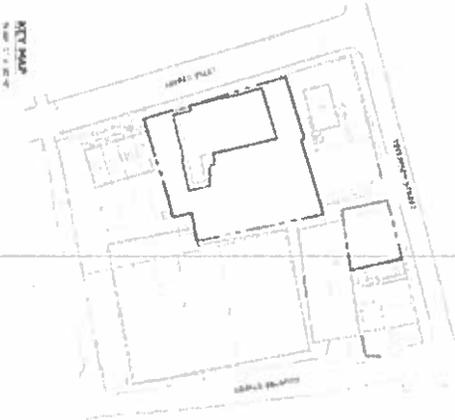
Zoning Information
 Z100

HAZEL WOOD BREWERY

Pittsburgh, Allegheny County, Pennsylvania

Site / Utility/ Landscape
Design Development

April 28, 2020



1


Engineer
 License No. 11716
 State of Pennsylvania
 Mechanical Engineering

SHEET INDEX

Sheet No.	Description
L100	Site Plan
L101	Site Utility
L102	Site Elevation
L103	Site Section
L104	Site Detail
L105	Site Detail
L106	Site Detail
L107	Site Detail
L108	Site Detail
L109	Site Detail
L110	Site Detail
L111	Site Detail
L112	Site Detail
L113	Site Detail
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L145	Site Detail
L146	Site Detail
L147	Site Detail
L148	Site Detail
L149	Site Detail
L150	Site Detail


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 Mechanical Engineering


TITLE SHEET
 L100



LEGEND

Proposed	Existing
Structural	Structural
Mechanical	Mechanical
Electrical	Electrical
Plumbing	Plumbing
Fire Protection	Fire Protection
Other	Other

La Quinta Bank
ASSOCIATES
 ARCHITECTS

Progress
 CONSULTING ENGINEERS

Parsons Brinckerhoff
 CONSULTING ENGINEERS



PROJECT INFORMATION

PROJECT NO. [Number]
 SHEET NO. [Number]

Existing Conditions Plan
L101



Legend

Proposed Building	Proposed Parking
Proposed Road	Proposed Fencing
Proposed Drainage	Proposed Landmark
Proposed Utility	Proposed Boundary
Proposed Structure	Proposed Area
Proposed Area	Proposed Area

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 Fax +39 06 4781 1112
 Email: info@lacaixa.com

Progress
 1983

Professional Register
 No. 1000/1983



Scale
 1:1000

Demolition Plan
 CA - Roma

L102



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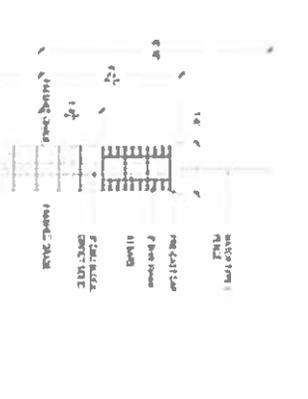
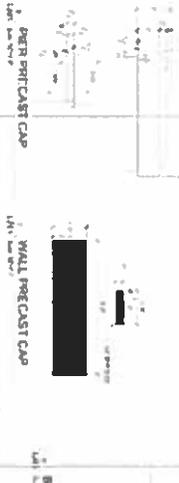
Hartwood Group
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 Fax: (202) 462-1101
 Website: www.hartwoodgroup.com



DATE: 10/15/10
BY: [Signature]
TITLE: [Title]
SCALE: [Scale]

See Grading Plan

L104



See Details
 24 Hours
 L201



FIGURE 3
PICNIC CENTER TABLE LANDSCAPE FORMS - CITY 3

PROJECT: TABLE CENTER TABLE FORMS
 CLIENT: CITY OF CHICAGO
 ARCHITECT: HOK
 LANDSCAPE ARCHITECT: HOK
 DATE: 10/15/10
 DRAWING NO.: 101010-001
 SHEET NO.: 101010-001-001

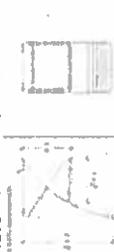


FIGURE 9
PICNIC CENTER TABLE LANDSCAPE FORMS - CITY 9



FIGURE 8
WOODEN PRIVACY FENCE - TYPE 2

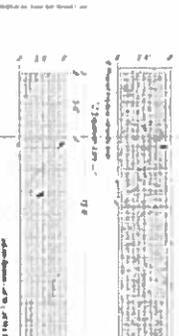


FIGURE 4
GABION SEAT WALL PLAN

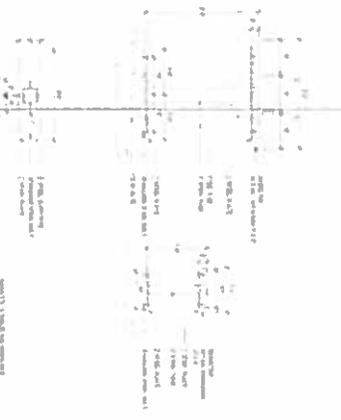


FIGURE 1
CUSTOM PICNIC TABLE DETAILS



FIGURE 2
CUSTOM PICNIC ELEVATION AND PLAN



FIGURE 5
WOODEN PRIVACY FENCE - TYPE 2



FIGURE 6
GABION SEAT WALL PLAN



See Details
 1202

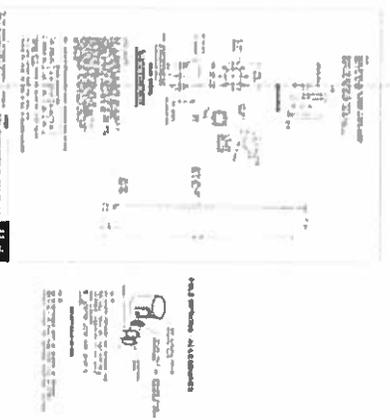


FIG. 103 BEGA PARK THEATRICAL LIGHT DETAIL - 2.5M R TAPERED ROUND POLE

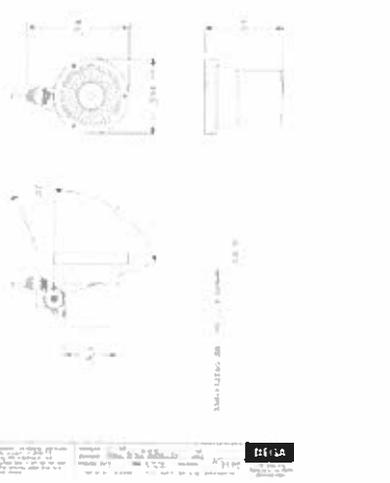


FIG. 104 BEGA PARK THEATRICAL LIGHT DETAIL - 775W COMPACT FLOODLIGHTS

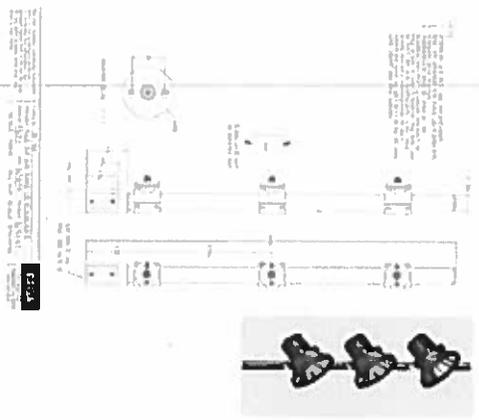


FIG. 105 BEGA PARK THEATRICAL LIGHT DETAIL - 775W POLE TOP FOR FLOODLIGHTS



FIG. 106 LIGHT LOCATION SITE PLAN



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Professional Engineer
 License No. 45116
 State of California



See Details

2014/08/05

L203



Parsons Brinckerhoff
10000
10000



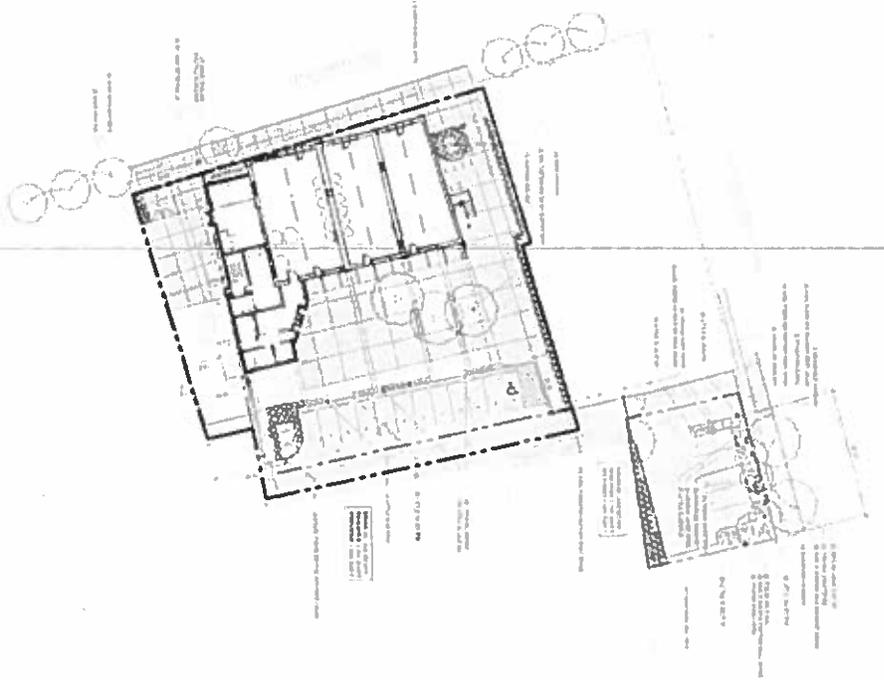
DATE	DESCRIPTION
12/15/10	ISSUED FOR PERMIT
08/15/10	ISSUED FOR CONSTRUCTION
07/15/10	ISSUED FOR BIDDING
06/15/10	ISSUED FOR DESIGN

See Details

CM 400000

L205

Ground Floor, Conditions
 1. To be used for...
 2. To be used for...
 3. To be used for...
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1. To be used for... (1.00 x 1.00)
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La Quinta Bonita ASSOCIATES
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LANDSCAPE PLAN

L301



1. STREET TREE PLANTING DETAIL



2. TREE PLANTING DETAIL



3. SQUARE PLANTING DETAIL



4. PERENNIAL PLANTING DETAIL

Plant ID	Plant Name	Quantity	Notes
1	1.5' x 1.5' x 1.5' Planter Box	1	1.5' x 1.5' x 1.5' Planter Box
2	1.5' x 1.5' x 1.5' Planter Box	1	1.5' x 1.5' x 1.5' Planter Box
3	1.5' x 1.5' x 1.5' Planter Box	1	1.5' x 1.5' x 1.5' Planter Box
4	1.5' x 1.5' x 1.5' Planter Box	1	1.5' x 1.5' x 1.5' Planter Box
5	1.5' x 1.5' x 1.5' Planter Box	1	1.5' x 1.5' x 1.5' Planter Box
6	1.5' x 1.5' x 1.5' Planter Box	1	1.5' x 1.5' x 1.5' Planter Box
7	1.5' x 1.5' x 1.5' Planter Box	1	1.5' x 1.5' x 1.5' Planter Box
8	1.5' x 1.5' x 1.5' Planter Box	1	1.5' x 1.5' x 1.5' Planter Box
9	1.5' x 1.5' x 1.5' Planter Box	1	1.5' x 1.5' x 1.5' Planter Box
10	1.5' x 1.5' x 1.5' Planter Box	1	1.5' x 1.5' x 1.5' Planter Box

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