

# BUDWEISER



## In Glass from the Kettle to the Lip

Budweiser as it leaves the brew kettles is conveyed into Glass-Enameled fermenting vats. After fermentation it is lagered (aged) from four to five months in Glass-Lined Steel Tanks before it is bottled. 200 mammoth Glass Tanks in this building (Stock House No. 10) are required for this purpose. The capacity of these tanks is 200,000 barrels or 62,000,000 bottles of Budweiser.

Budweiser is, therefore, in Glass from the time it is brewed until it is consumed.

## Budweiser

The King of Bottled Beers

in 1905 scored a sale of

**137,722,150 Bottles**

Cleanliness, unceasing Care, Knowledge and Skill have resulted in a Beer so GOOD, and of such UNVARYING QUALITY, that it has made possible the building and maintenance of

### The Largest Brewery in the World

Covers 128 Acres—more than 70 City Blocks  
Total Storing Capacity—600,000 Barrels  
Gives employment to more than 6,000 people

**Sales for 1905—1,403,788 Barrels of Beer**

Anheuser-Busch Brewing Ass'n - St. Louis, U.S.A.

This huge building, 347 feet long, 98 feet wide and 7 stories high, contains:

200 mammoth Glass Enameled Steel Tanks used solely for the lagering (aging) of Budweiser.

Each Glass Tank weighs 16 Tons, is 70 feet long, 9 feet in diameter, and holds 1,000 barrels of beer.

The combined capacity of the 200 tanks is 200,000 Barrels, or 62,000,000 Bottles of Budweiser.

These Glass Enameled Steel Tanks were manufactured and installed by

**The Pfaudler Co.**  
Rochester N. Y.

at a cost of over half a million dollars.

It required eight months' time to manufacture them, and over five miles of freight cars to deliver them to the Brewery.

This however is only the first installment. The proved superiority of glass over wood for the lagering and storing of Beer has decided the Anheuser-Busch Brewing Ass'n to equip the entire brewery with these Glass Enameled Tanks.

**Budweiser is Served at all First-class Hotels, Cafes and Bars**