



Brewery Capability



No more wasted BEER
No more WHITEBOARDS

5 Things to consider to grow your Brewery

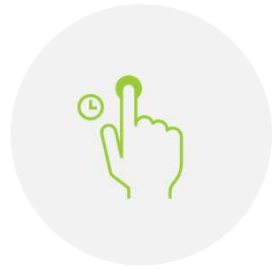
1. Optimise your beer production and maximise profits
2. Automate fermentation temperature profiles
3. Equipment and process monitoring
4. Historical data logging
5. Consistent brews

The Problems



Wasted Beer

Beer wastage due to many reasons..



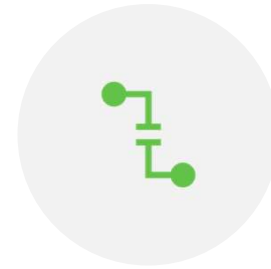
Human Error

Team making errors with beer recipes and measurements.



Temperature Control

Wrong temperatures being set on tanks.



Equipment Failing

Equipment failing overnight and no one has been notified.



Quality Assurance

Hygiene & Cross Contamination

The Solutions



Remote Access

Allows you control your beer tanks while you are anywhere in the world.



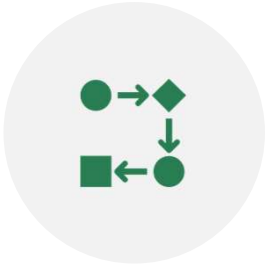
Historical Data Logging

No more whiteboards! This will provide you with all the data you need.

AUTO TEMP CHANGES				OPERATOR ACTIONS		
STAGE	ACTION DATE	STAGE LENGTH	TEMP SP	TASK NUMBER	TASK	DAYS UNTIL DUE
1	8/03	3D	22.4°C	1	Yeast Off	2 Days
2				2	Dry Hop #1	5 Days
3				3	Dry Hop #2	10 Days
4				4	Roll & Lock Up	15 Days
5				5	Add Pressure	20 Days
6				6	Check Pressure	22 Days
7				7		
8				8		
9				9		
10				10		
11						
12						
13						
14						



The Solutions



Automating Brewery

Automate processes of the brewing

Automated Recipes

Fermentation

Temperature Controls



Notification when equipment fails

Be notified if any equipment fails while not at the brewery

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				8		
				9		
				10		

Projects



Automated temperature profiles

To help eliminate human error, improve consistency and allow for remote monitoring of the fermentation process we implemented a touch screen (HMI screen) which gives you the ability create and save temperature profile recipes then assign them to individual fermentation vessels.

The system would then automatically change the temperatures as per the recipe. Custom pop up reminders were also added to inform operators when manual interventions are required such as adding yeast or add hops or locking up vessel.



Brewery expansion of fermentation and Bright Beer

Integrated new vessels into the existing touch screen and control system, original equipment from DME

Projects



Remote access

Utilising a Tosibox lock we have been able to give secure remote access using VPN for our customers – this allows them to use mobile devices or table to mimic the touch screen on site from any location remotely using internet access



Glycol bypass valve control system

Integrated an automated glycol bypass valve to provide increased glycol efficiency. This system allowed operators to input the required differential pressure value for the glycol line then the control system would automatically adjust the glycol bypass valve position to maintain this desired pressure.

Keeping a steady line pressure with an ever changing glycol demand boosted cooling performance and consistency.

Testimonial

Scotty Hargrave - Balter Brewing

AKA Electrical & Automation has been involved with numerous electrical contracting projects with Balter Brewing.

They have assisted us by

- Implementing HMI automated temperature control profiles for the fermentation vessels
- Control and monitoring via HMI of our critical glycol bypass valve control system

Being able to have access to our fermentation temperature controls away from the fermentation cellar has been just one of the benefits we now have thanks to working with AKA Electrical & Automation.

Now, with these process improvements we can reduce human error and oversights plus increased glycol equipment optimisation resulting in more efficient, effective brewery throughput and quality outcomes.

AKA Electrical & Automation have proven to be reliable, delivered the project on time, within budget and have exceeded our expectations. We would highly recommend AKA Electrical & Automation within the Brewing industry.

BALTER

With enjoyment.



AKA Electrical & Automation

