

Brewing Management

Business Management

Benefits

How it Works

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Benefits



Automated calculations, real-time statistics, and turn aggregation

Optimize production schedule and ensure the required ingredients are on hand



Predictive cellar scheduling, fermentation analytics, quality control, and yeast tracking

Automates updates to raw material inventory, and batch costs. Automates accounting entries.



Volume loss diagnostics, traceability, and flexibility

Any additional ingredients used and shrinkage are factored into batch cost.



Real-time quality data, volume loss, and downtime diagnostics

Product SKU inventory, cost-of-goods calculations, accounting entries, and excise reporting are automated.

Create Recipes with Measurements, Targets, and Calculations

Overlap is limited to Ingredients and Volumes

Create Simplified Recipes and Finished Goods

Brewhouse Turns

Schedule Batch

Fermentation

Enter Ingredient Amounts & Volume

Record Batch Deposit

Split/Blends/Transfers

Enter Material Amounts & Volume

Record Packaging Runs

Pack Runs