



CRAFT BREWERS CONFERENCE[®] & BrewExpo America[®]



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From Guesswork to Confidence

Leveraging Data-Driven Fermentation
for Quality, Efficiency & Profit





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Key Takeaways

- ✓ Why most fermentation problems start before they're visible—and how early data prevents downstream losses
- ✓ How real-time fermentation trends enable fewer surprises and faster interventions
- ✓ How breweries use benchmarking to improve consistency across batches and brands
- ✓ How automated technology reduces manual checks, labor strain, and weekend emergencies
- ✓ How data-driven fermentation management improves processes, freeing businesses to further invest in their customers, and thrive in their operations



Fermentation is the most critical — and least visible — stage of brewing.

Most problems don't announce themselves.

They develop in the gap between your last sample pull and your next one.

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What if small issues — slow starts, stalled fermentations, inconsistent attenuation — could be caught before they created loss?



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Consistent fermentation outcomes begin with understanding 6 key process variables.

Parameter	What It Tells You
Gravity	The heartbeat of fermentation — sugar conversion, yeast efficiency, attenuation behavior
pH	The story of metabolic health — deviations signal infection risk, stuck fermentation, or off-flavors
Dissolved Oxygen	Critical for yeast health at pitch, problematic once fermentation ends
Temperature	A primary lever for flavor and fermentation speed — flags stuck solenoids and chiller issues
Pressure	A window into CO ₂ production — catches blocked blow-off valves before they stress yeast
Conductivity	A "total load" read on wort quality — nutrients, buffering capacity, water chemistry



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Day Zero

Before You Pitch Your Yeast



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The First 48 Hours

Preventing Later Headaches



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Day Two to the End of Fermentation

What to Watch Once Fermentation is Underway



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Real-time fermentation data doesn't just improve your beer — it changes how your team works and rests, and business scales.

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Peace of mind isn't just emotional — it's an operational asset. It allows you to scale without sacrificing quality. It frees up your nights and weekends. And it protects your margins, batch after batch.



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Thank You!

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