Same tanks. Zero guesswork.

Introducing BrewMonitor® System 2.5

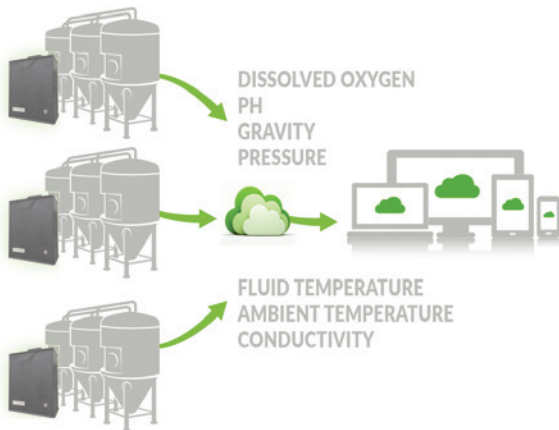### The world's first real-time, comprehensive fermentation monitoring system, now with faster insights than ever.

Streamline Brewing Quality Management with Always-On Fermentation Insights

The BrewMonitor System is a real-time fermentation monitoring and analysis solution, purpose-built to enable brewers to increase quality and profitability through enhanced fermentation process control. BrewMonitor automatically samples and streams fermentation data from your existing tanks in real-time to any PC, tablet, or smartphone – 24-7.

BrewMonitor System 2.5 presents major advancements in the transformation of raw data into actionable fermentation performance insight, helping brewers make critical production decisions more rapidly than has ever been possible before. The BrewMonitor Console software suite now includes enhanced views and instant analytics that are designed to streamline time-consuming, manual quality checks and calculations. The new features in this release reduce the effort required to achieve product goals and on-target batch-to-batch consistency, saving time and money for brewing companies of all types.

Total Visibility: Any Time, Any Device

The BrewMonitor Sensor Hub attaches easily, cleans easily and live-streams critical data to your web-enabled devices:
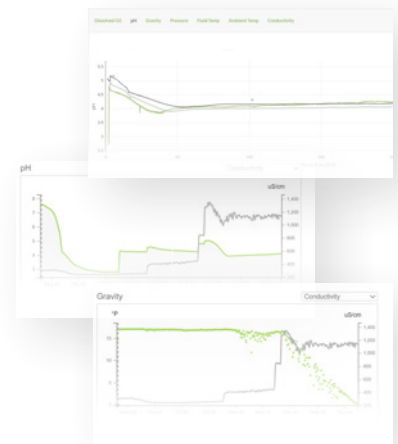

DISSOLVED OXYGEN
PH
GRAVITY
PRESSURE

FLUID TEMPERATURE
AMBIENT TEMPERATURE
CONDUCTIVITY

Quality Control Processes, Simplified.

Get immediate, actionable information to help drive your most important production decisions:

- *Batch-to-Batch Quality Analysis* helps easily ensure consistency and improve the quality of your operational processes.

- *Yeast Vitality Trends* accelerates yeast vitality assessment for more timely repitches, prevention of stalled fermentations, and more – saving time and cost.

Solve Brewing Problems

✓ Fermentation failures
✓ Demand outstripping production
✓ Quality control issues
✓ Consistency and reproducibility
✓ Reduced margins
✓ Lack of data

Key Benefits

YES...

✓ Consistency
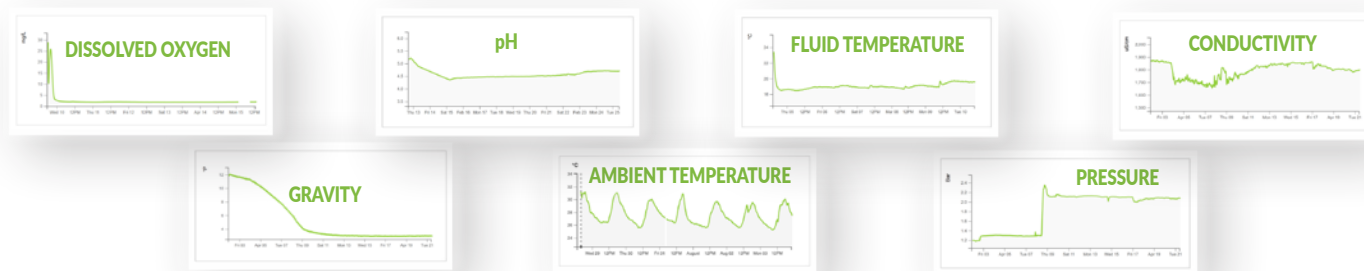✓ Reproducibility
✓ Efficiency
✓ Profitability

NO...

x Major capital investment
x Additional labor
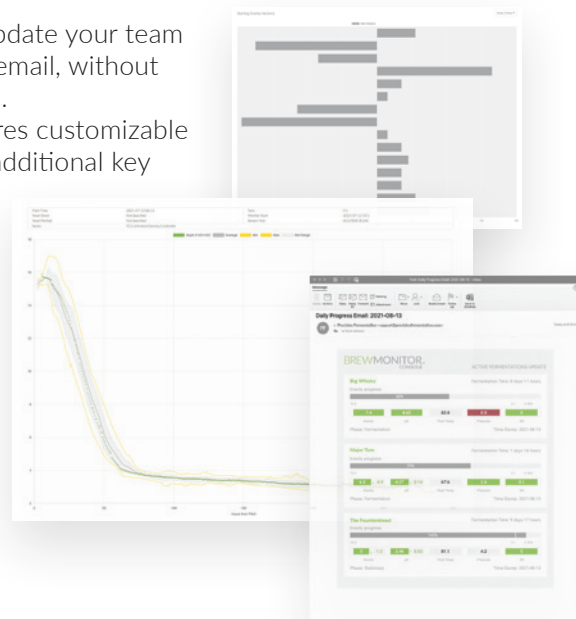x Tank purchases
x Facility expansion

BREWMONITOR® SYSTEM

Critical Measurements at Your Fingertips, 24-7

DISSOLVED OXYGEN

pH

FLUID TEMPERATURE

CONDUCTIVITY

GRAVITY

AMBIENT TEMPERATURE

PRESSURE

BrewMonitor 2.5: Transforming Raw Data into a Powerhouse of Insight

- *Reimagined, extensible dashboard:* Designed with our customers' input, the new dashboard puts critical active-fermentation information, alerts, and more at your fingertips.
- *New Brand Analytics Module:* Aggregates statistics from all fermentations for a single brand and displays comparative performance information in a set of intuitive charts and dynamic visualizations.
- *Push notifications:* Automatically update your team with active fermentation data via email, without requiring access to the application.
- *More:* BrewMonitor 2.5 also features customizable graph views, faster cleaning, and additional key enhancements.

Compare, Analyze, and Solve with Ease

- Expand quality control processes to improve outcomes
- Get a start-to-finish view of your fermentations from continual sampling
- Replace traditional "snapshot" sampling with exponentially more data: approximately 1,000 data points per day
- Perform yeast vitality checks with a few mouse clicks
- Easily benchmark and compare batches for consistency
- Enter and save manual measurements together with automatic readings for centralized storage and full analysis of all data sources

Tech Specs / Requirements

BrewMonitor Sensor Hub

Power: 90-265VAC, 0.7A, 50/60HZ

Filter: Low-profile, external filter

Dimensions: 10" wide x 13" tall x 8" deep

Weight: 14 lbs.

SmartClean software-driven cleaning process: Use supplied adapter and approved chemicals

BrewMonitor System

Internet connection: Broadband recommended (not required)

WiFi: Open network or password-only accessed network required

Web browser: HTML 5-compatible, JavaScript-enabled

PRECISION FERMENTATION®

Know Your Brew