

## Actionable Fermentation Insights for Brewing Beer

### Evolving Fermentation

BrewIQ is the only total fermentation management solution for breweries. It **streamlines every step of fermentation** by bringing a data-driven approach to brewing. The real-time data from BrewIQ helps breweries make better-informed decisions to ensure more successful fermentations.



### One Platform, Three Solutions

#### Impact Process

Experience greater visibility into the progress of your beer to ensure more efficient operations and successful fermentations.

#### Impact Product

The aggregated insights from BrewIQ help make flavor profiles repeatable to bring consistent quality to every batch.

#### Impact Profit

Knowing the timeline of your tank maximizes the number of successful fermentations that can occur, increasing output and maximizing revenue.

### Control at Every Step

#### Waste Elimination

Less time and fewer resources will be spent trying to fix errors, because BrewIQ takes guesswork out of the equation.

#### Intelligent Analysis

Aggregated data on pH, dissolved oxygen, gravity, conductivity, pressure, and temperature give brewers better visibility into the progress of their beer.

#### Real-Time Intervention

Actionable insights reduce fermentation complications by allowing brewers to course-correct when a beer is off track.

## What BrewIQ Users are Saying

### — Saving Time and Money

“The ability to see what’s happening with the fermentation, remotely, 24/7, means less stress on weekends and evenings. As a Quality Assurance Manager, [BrewIQ] has been an important addition to our brewery.”

– Geoff Edney, *Billson’s Brewery*

“...Because of the key data points and ease of operation we have been able to better dial in our efficiency as well as cost. I cannot say enough good things about the [BrewIQ] system.”

– Matt Hynes, *Toms River Brewing*

“Setting the alerts and knowing that we will get notified in real time has freed up several hours a week not having to go to the brewery. It’s a real game changer for us!”

– Shawn Childress, *Cooper and Mill Brewing Co*

### — What would BrewIQ do for You?

**For more Information contact:**

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