



Case Study

The Public Brewery Craft Brewery



"The Fermecraft system is so easy to use. We originally had individual controls on all our systems but now working between two breweries it's great to have remote access and alarms to tell us what's going on."

Brendan Guild, Head Brewer, The Public Brewery





Summary

Customer

The Public Brewery

Location

13 Lacey St, Croydon VIC 3136

Industry

Craft Brewing

Description of Works

Installation of customised Fermecraft system in brewery

The Customer

The Public Brewery is a stand out in the local craft brewing world, differentiating itself with 'make it yourself' style workshops. Not only do they produce their own beer, have a bottle shop stocked full of local brews and wine, create a great atmosphere in the restaurant and bar, they teach you how to make your own beer! The hands-on brewing experience is open to the public who are keen to test their own brewing skills.

The team steps you through the process of making your own beer, and with a few slabs to take home at the end of the process after all your hard work, it makes the perfect boasting point when drinking with your mates.

If you are more of a sit back and sip kind of person, they've also got you covered with an extensive and ever-changing list of local craft brews and wines from the surrounding vineyards, all to be enjoyed with their delicious food, or simply take home and relish the craft.

The Job

The Fermecraft system was added to The Public Brewery's Croydon facility after the brewery had already been installed and was producing. Having been so successful there, they began the process of building a secondary brewing facility in which they chose Deacam to facilitate the installation and commissioning of the brewery. During this time, head brewer Brendan Guild saw the benefit of having the Fermecraft system installed at the Croydon facility in order to better control systems while he was off site.

Working between multiple facilities has many challenges and the peace of mind that having an automated control system brings is of huge benefit. While brewing at the secondary facility, Brendan is now able to monitor the Croydon systems and be alerted if anything goes array.

Having remote access and control allows him to focus on the job at hand and trust that if something in the brewhouse were to happen that he would be notified immediately and therefore able to take action to correct the situation before it became a negative outcome.

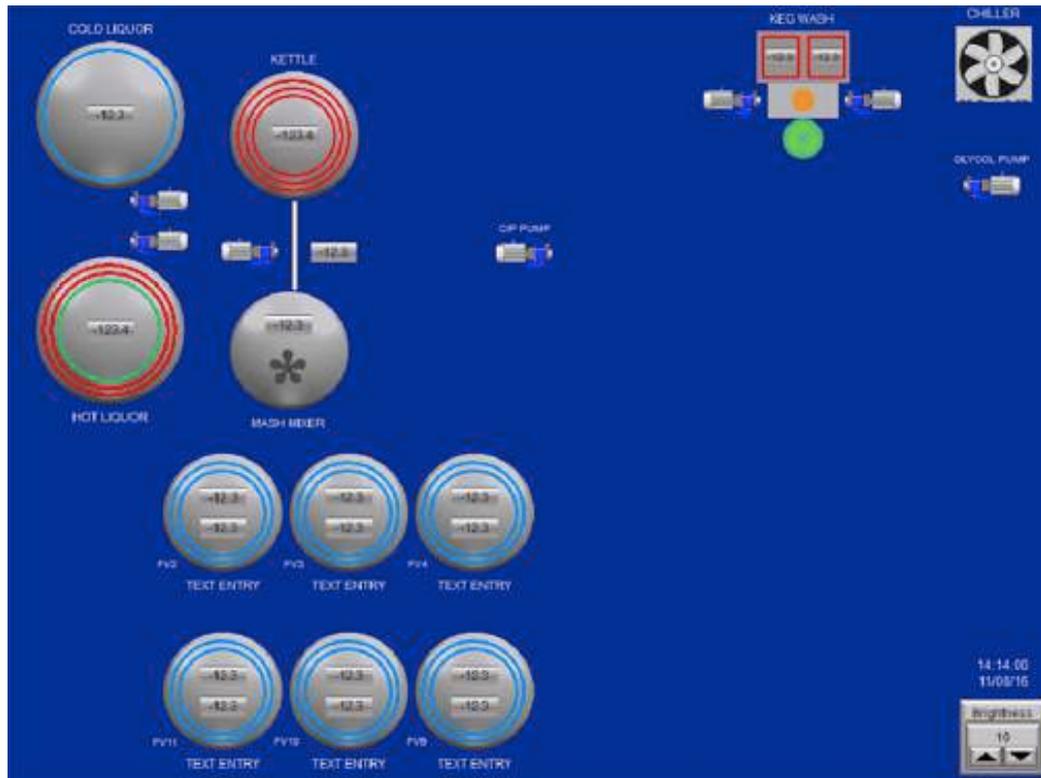


Prior to the Fermecraft installation by Deacam, the Croydon facility was run with individual controls, meaning a much more hands-on approach was required and had the potential to be problematic in a personnel off-site situation, which was soon to be the case.

With the Croydon facility being used to brew The Public Brewery's small batch and experimental beers, if a loss of product were to occur because of error due to lack of control and monitoring systems, it would be a devastating consequence. With Deacam's Fermecraft system, this has taken out the stress and concern of this factor, allowing for full functionality and productive systems that are both effective and efficient.



The Fermecraft system consists of a control panel in which the brewery set up is uploaded, allowing a visual representation of the brewery, including the brewhouse and all fermentation tanks. Each tank is monitored for various factors such as temperature control and variables, allowing complete control and continuity throughout the brewery. If the sensors detect an issue within the process of the brew in direct comparison to the input data, an alarm is raised on the control panel. This allows the brewer to acknowledge the alarm, observe the problem and rectify accordingly without lengthy diagnostics.



The Outcome

The Public Brewery is able to work across multiple locations whilst monitoring their Croydon facility remotely and accessing the information that is needed instantaneously without the need to be on site at all times. By working together, Deacam and The Public Brewery were able to create a system that fitted the breweries requirements while giving a great level of trust and reliability. The Public Brewery is now able to focus on creating amazing beers, with the knowledge that their system is in safe hands, eliminating much stress and worry.

Deacam looks forward to working with The Public Brewery in the future, and in the meantime hope to enjoy many a cold beer from the great team in Croydon.

