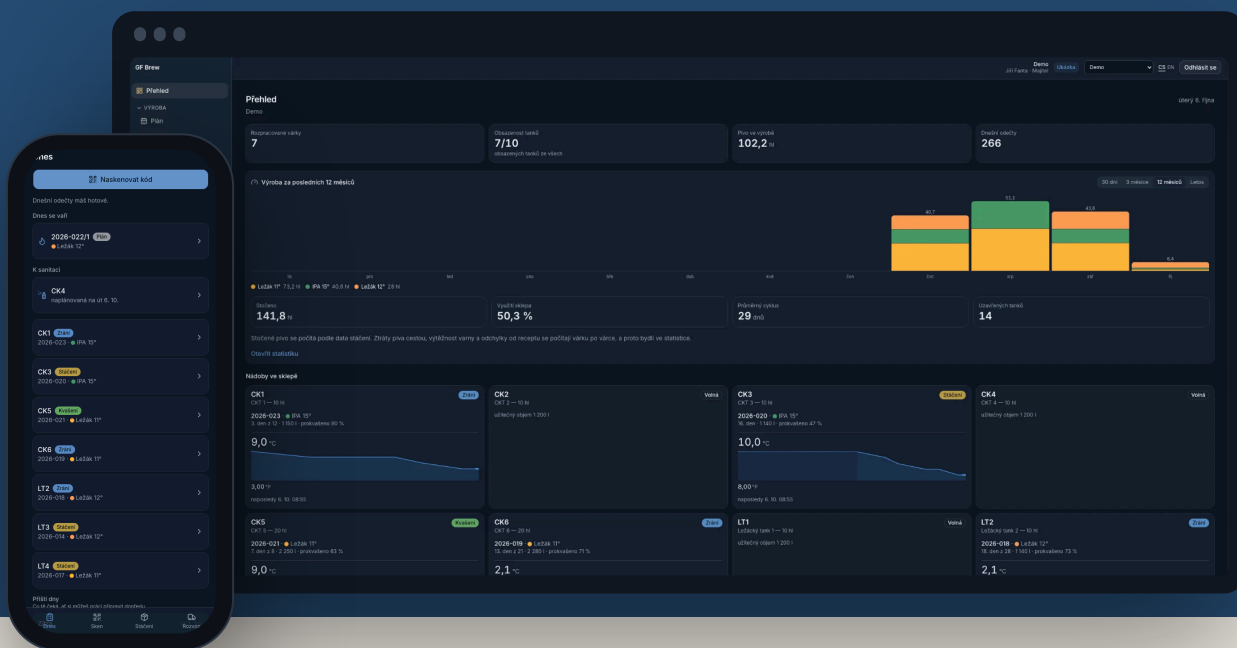


BREWERY MANAGEMENT SYSTEM

From recipe to customer.

Production, cellar, packaging, stock, sales and reports in one system. Operated from a phone right at the tank, connected to the control system of your brewhouse.

- Connected directly to Siemens PLC.
- Brewhouse technology and software from one supplier.



10 s

From scanning the tank to a saved measurement

0

Manually retyped values in the brew sheet with GF technology

30 min

From sign-up to your first batch

THE PROBLEM

Your brew sheet is somewhere in the brewhouse. Wet.

Temperatures in a notebook, gravity on a scrap of paper, retyped into Excel in the evening. And when a complaint or an inspection arrives, you search through a binder.

Most craft breweries also have no idea how much beer disappears between wort and keg. It is usually 8 to 12 percent — at 1,500 hl a year that is over a hundred hectolitres.

8–12 %

of beer is lost between wort and keg

WHAT THE APP DOES

Production

Recipes

Recipes recalculated automatically to batch volume.

Brew day

The app guides brewing step by step.

Planning

A calendar of batches and vessel occupancy eight weeks ahead.

Tasks

What needs to be measured, cleaned and packaged today.

Cellar

Tanks and fermentation

The whole cellar on one screen.

Entry from a phone

Scan the QR code on the tank, enter two numbers, done.

Cleaning

Cleaning procedures with intervals, CIP records via QR scan and a protocol for every cleaning.

Yeast

Strains, generations and harvests.

Stock and packaging

Raw material stock

Lots with analytical parameters from the certificate.

Packaging

What can be packaged and into what.

Kegs

Where kegs are, how often they turn over in a year and which sit too long — unwashed, full in stock or at the customer.

Brew sheet

Generated by itself.

Sales and reports

Orders and customers

Order intake, reservation of finished beer, price lists per customer.

Deliveries

Delivery planning, delivery notes, keg scanning at loading.

Costing

Cost per batch and per hectolitre from material consumption.

Statistics

How much beer is lost between wort and keg, brewhouse efficiency, tank occupancy in days, batches of the same recipe overlaid for comparison.

WHAT SETS IT APART

We see inside your technology

In a brewery built by GF technologic the brew sheet writes itself. Temperatures, rest times, the course of fermentation and cleaning records are recorded straight from the brewhouse control. Operators retype nothing — they only add material lots and notes.

Other systems show you what you wrote down.

GF Brew shows what actually happened.

01

Manual operation

The app works without any connection to the technology. Operators enter values from a phone, the system calculates, documents and evaluates. Suitable for any brewery regardless of the brewhouse supplier.

02

Added sensors

We add temperature and pressure sensors and a communication gateway to your existing plant. Tank temperatures are recorded automatically, the rest is entered by hand.

03

GF technology

With a brewhouse supplied by us, production documents itself. The app sends the recipe into the control system and takes back the whole course — times, temperatures, deviations and cleaning records.

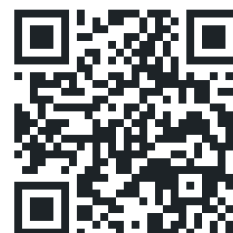
WHAT IT COSTS

Price by size of the brewery

The price follows annual output. Unlimited users, monthly with no commitment. Production is the core, sales and reports are added as needed. Implementation, training and a set of QR labels for your vessels are part of the delivery.

+420 602 739 141

info@gftechnologic.com



gfbrew.app

Scan the code to request access to the demo.