

# **PENTAIR'S** BREWERY SOLUTIONS SURLY BREWING CO - Haffmans' Inpack TPO/CO2 Meter, type c-TPO

CASE STUDY

#### **KEY FACTS**

## **Customer**Surly Brewing Co

#### Location

Minneapolis, MN

# SURLY BREWING CO

#### **Beer Production**

- 64,000 barrels sold in 2015 & growing
- 6 year-round beers plus many yearly, special & keg-only releases

#### Equipment Supplied

Pentair Haffmans' Inpack  $\mathrm{TPO/CO_2}$  Meter, type c-TPO.



INPACK TPO/CO, METER, TYPE c-TPO

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### The Challenge

Surly Brewing has always placed a strong focus on how oxygen (0<sub>2</sub>) impacts beer quality. Initially, the brewery invested in a Haffmans c-DGM, which provided in-site on dissolved oxygen (D0) content.

While this information was valuable for the brewery and very useful in making adjustments to optimize processes, they wanted even more pinpointed information, specifically headspace oxygen (HSO) readings.

#### Haffmans' Solution

After a hands-on demo, Surly Brewing chose Haffmans' c-TPO Automatic Package Testing System. The insights provided by the c-TPO differentiated TPO measurement allow Surly to consistently produce quality packaged brews and quickly solve any problems that arise with filler operation.

Surly installed a Haffmans c-TPO at the packaging line for use by the filler operator.

"The c-TPO allows real time measurement by the packaging operator," said Gary Nicholas, Special Projects Coordinator at Surly. "We like the fact that the operator is not tied to the testing table. Instead, with the c-TPO the operator places the container in the chamber and hits 'go'. Then the operator can go back to tending the line."

Surly has also found that the real time response provided by the c-TPO has prompted operators to take ownership of the testing process. Also, by looking at the HSO the brewery has been able to make long-term improvements as well as validate line performance and other processes.



"At the end of the day every single beer you make goes through testing - when the consumer drinks our beer," Nicholas said. "We want to be in front of that and make sure every can or bottle passes."