



Managing Beer Quality Throughout Covid-19

A NrG perspective adapted from the
ASBC Webinar of 16 April 2020

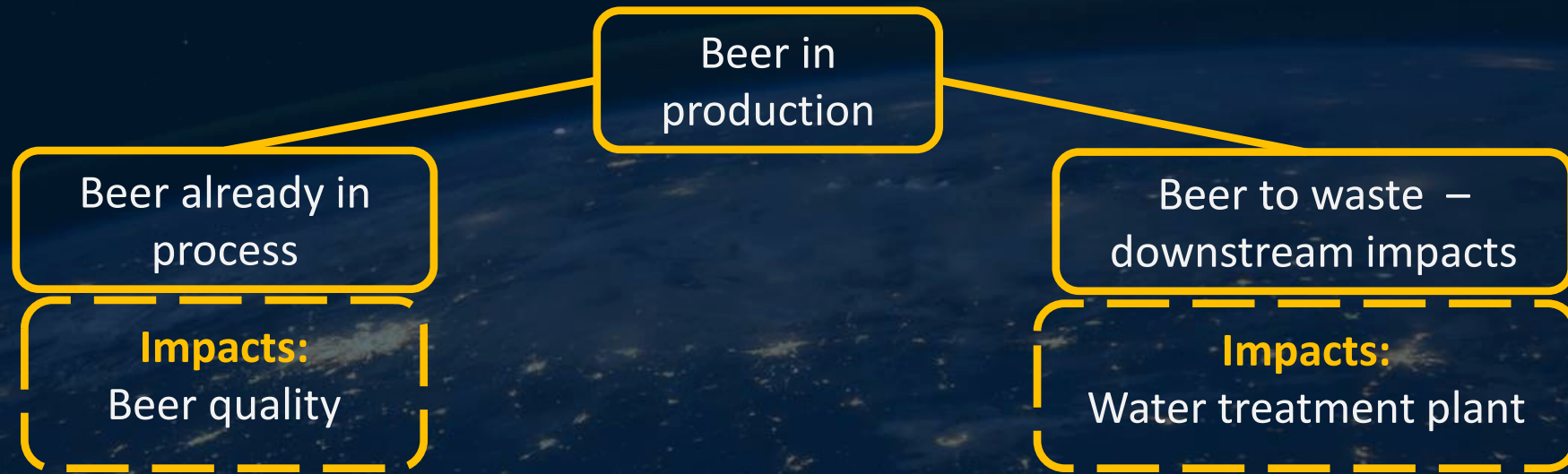
Prepared by: Prof Bettie Lodolo
27 April 2020

Managing Beer Quality Throughout Covid-19

Identified Focus Areas



Managing Beer Quality Throughout Covid-19



Mitigation	Actions (A: Production Manager)
Avoid oxygen ingress	Top-pressure
Keep cold but don't freeze	Temperature control
High yeast count	Check for autolysis e.g. increase in pH
Micro free	Effective CIP before transfers. Micro test where possible
Monitor quality by tasting	Small sample size to support production. Wear gloves if setting up a taste panel

Mitigation	Actions (A: Utilities Manager)
Bring plant back on-line gradually, starting with a minimised flow and gradually build up.	Determine drop in bacterial activity (activity measured before shut down and at start-up)
	Determine sludge quality.

Managing Beer Quality Throughout Covid-19



**Brewery
Shutdown**

Plant shutdown plan
Consider Short/Medium/Long term actions

Impacts:
Yeast

Impacts:
Raw materials

Impacts:
Utilities

Mitigation	Actions
Yeast stored cold where possible	Temperature control
Use dry yeast	Has limitations and can be brand specific
Beer management	Planning of propagation brand
Hygiene	Effective CIP of tanks and lines

Mitigation	Actions
Manage storage	Pest control
	Storage area GMP standards

Mitigation	Actions
Chillers/Coolers	Drain water if required.
Water storage	Note buffer tanks and lines with potential stagnant waters
CO ₂ storage	Reduce waste e.g. blow downs for acid CIP's at BBT
	Alternative gas e.g. nitrogen as purge gas and at filler seamer
	Alternative supplies require quality checks

Managing Beer Quality Throughout Covid-19



Supply Chain
Disruptions

Supply Chain Plan updated
with logistics partners

Impacts:
Immediate, Medium- and
Short-term impacts

Mitigation	Actions (A: Planning)
Engage suppliers	Agree way forward on identified supplies as per impact study.

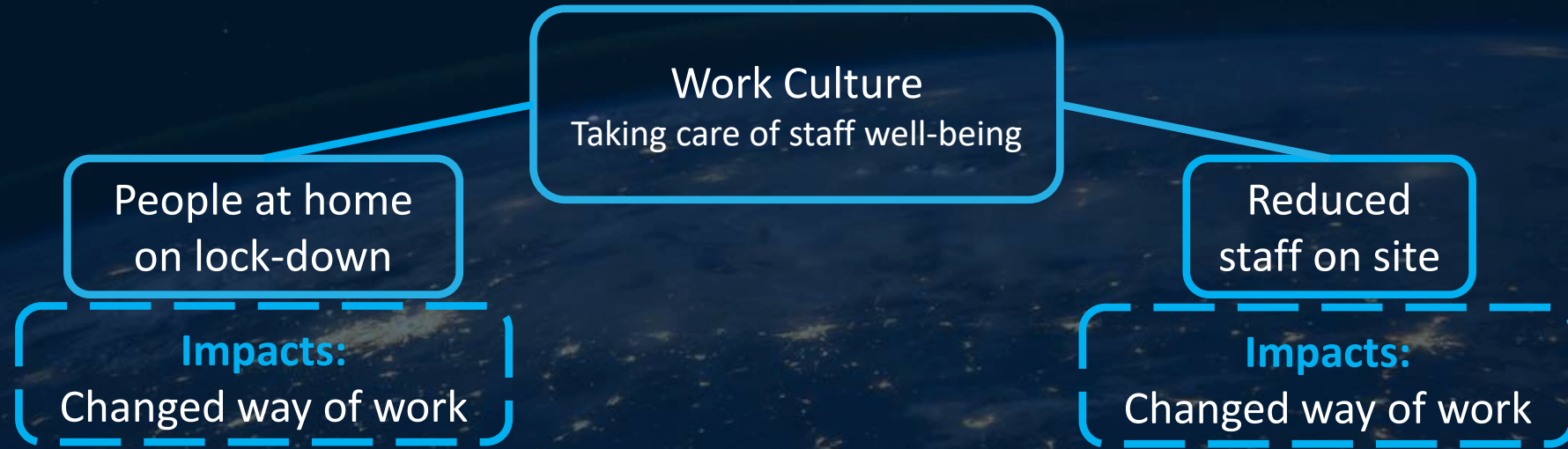
Customer
Complaints

Field quality
program

Impacts:
Available info to
address hot spots

Mitigation	Actions (A: QA)
Meaningful engagements with customers	Apply feedback as tools to address freshness or taste issues

Managing Beer Quality Throughout Covid19



Mitigation	Actions (A: IT/Support services)
Enable working from home	Connectivity
	Laptop as essential tools
Redirect activities	Work on personal goals and development
	Quality plan improvements aligned with COVID-19
	Updating SOP's

Mitigation	Actions (A: Human Resources)
Increased focus on COVID-19 good practice	i) Social distancing on site ii) Temperature checks iii) Gloves are not preferred unless a safety PPE requirement. Implementation of good hand hygiene and use of sanitisers. iv) Where appropriate full-face visors preferred due to better face cover, ease to clean and more comfortable. v) COVID-19 hygiene way to be in place from the moment staff and visitors enter site with security staff fully informed. vi) Regular checks on frontline staff

Managing Beer Quality Throughout Covid-19



Acknowledgement:

Panellists:

Lindsay Barr - DraughtLab, LLC

Matt Brynildson - Walker Brewing Company

Rob Christiansed - New Belgium Brewing Company

Serafine Dieltjens - Duvel Moortgat

Larry Horwitz - Ten20 Beer Exchange

Lauren Zeidler - Ballast Point Brewing & Spirits

Moderated by:

Scott Britton - Duvel Moortgat

Dana Sedin - New Belgium Brewing Company

Managing Beer Quality Throughout Covid-19



For more information on upcoming ASBC webinar events follow the link below.

<https://www.asbcnet.org/events/Pages/calendar.aspx>

April 30: [Managing Brewery Production and Operations Through COVID-19](#)
(free for members and non-members)

May 5: [Engaging Consumers in the Experience Economy](#)

May 12: [Data Collection, Organization, and Integration Part 2](#)