



THRIFTY BREWING TIPS

WINTER 2026

With the busy summer months complete it's time to batten down the hatches and seek the best return from your brewery over the winter. Unfortunately there isn't a silver bullet for cutting process costs in the brewery, but many small savings can add together and help you immediately - and set your team up to maximise next summer's trading. Here are some practical tips that don't require any significant investment:

Holistic Recipe Redesign

Take some time now to look at all of your flavours. Smart recipe design considers the whole brewing process from grain to keg. Rethinking your recipes in the following ways could shave a few dollars from your COGS (Costs Of Goods Sold):

- Streamline your hop, malt and yeast choices might give you better buying power with your suppliers
- Consider using older hop crop years from suppliers that you trust
- Consider hop products to maximise the amount of beer from each turn
- Switching from pitch and ditch to yeast cropping and reuse
- Consider reducing your boil time or decrease vigour and save energy
- Talk to your suppliers, they might have ideas to save costs or get a sharper rate



Process Optimisation

If there are steps in your process that you know are a bit rough, this winter is the time to revisit. Quicker turns, faster tank turnover & brewery efficiency all add together as cost savings. Some things to consider:

- Enzymes and process aides, to speed up processing
- Milling, lauter optimisation to increase yield per batch
- Kettle finings and whirlpool optimisation to set the trub cone and increase yields
- FV optimisation to shorten conditioning requirements, speeding up tank cycles

Maintenance

You might be used to the background sounds in your brewery. You probably get jump-scared by the sound of unexpected running water. However brewery white-noise can build over time and winter is the best time to send the team around and check that all the machinery is running at it's best:

- Check for air/co2/n2/glycol leaks in your equipment and process pipe-connections and hoses. You're paying for each leaked litre.
- When was the last time you cleaned and passivated your HLT? Scale buildup can reduce it's heating capacity and rust is a real risk here.
- Get your equipment serviced during the winter. Eg Packaging malfunctions can cost in lost packaging or extend set-up time while dialling in equipment.
- Testing equipment like Zahm's need regular cleaning/lubrication or they'll take longer to equilibrate and you'll dump more precious beer each use.

Generally, do you need it?

- If you're pushing all beer into BBTs, is this needed for every recipe or are your FVs able to be set up as Unitanks, saving a process step and \$\$\$
- Are you Caustic-cleaning your BBT each time or could you acid-wash under pressure and save some CO2
- Does the HLT need to be on today, if it's above 80C and you're only kegging?
- Does the boiler need to be on today? How about the air compressor?
- Switch the lights off when no one's in the chiller

Not all of this will apply to your brewery, it is just a guide and certainly not an exhaustive list, but hopefully this inspires you or your team to begin one project this winter that you'll cherish next summer.

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