

# HAFFMANS C-DGM/ISD SPECIAL CAHABA BREWING COMPANY

CASE STUDY



## KEY FACTS

### Customer

- Cahaba Brewing Company

### Location

- Birmingham, AL USA

### Beer Production

- 3500 barrels in 2016 and growing
- 6 year-round beers, 6 yearly and many special keg-only releases

### Equipment Supplied

- c-DGM combined CO<sub>2</sub>/O<sub>2</sub>/TPO portable gehaltemeter with ISD-SP can/bottle piercer

### About Cahaba Brewing Company

Cahaba Brewing Company was founded in the summer of 2011 by a group of friends united by their love of craft beer and home brewing. Since opening the original 3.5 bbl brewhouse in 2012, they expanded and moved to a 51,000 square foot building where they installed a 30 bbl brewhouse in 2015. As part of the expansion Cahaba began canning various styles of beer in-house.

### The Challenge

As Cahaba started producing larger volumes of beer and packaging with a local mobile canning outfit, they wanted to have the ability to measure oxygen (O<sub>2</sub>) in the production process and packaged product. In addition, they wanted to eliminate the need to shake samples to measure carbon dioxide (CO<sub>2</sub>) with their manual CO<sub>2</sub> meters.

### Haffmans Solution

Cahaba purchased a Haffmans c-DGM with an ISD-SP and put it to good use in the new brewery. They immediately noticed issues with high dissolved oxygen (DO) levels in both the process and in recently packaged cans that were getting shorter than expected shelf life.

The gehaltemeter was useful tool to troubleshoot and identify areas where O<sub>2</sub> was being picked up in the process. This issue was corrected and verified with the meter. A quick software change to switch the meter to gas mode allowed Cahaba to check the CO<sub>2</sub> gas used in the brewery to verify it had low O<sub>2</sub> levels.

"The unit is solid and simple to use with many testing options and procedures in the software," said Eric Meyer, Cahaba Brewing's Owner. "We are able to use the gehaltemeter to test DO levels in our beers at different levels in the production process as well as test the O<sub>2</sub> levels in our brite tanks prior to transferring in beer."

The can/bottle piercer accessory allowed the Cahaba team to work with their mobile canning partner to check samples during a packaging run and optimize the can filling operation. All of these improvements led to and will continue to provide significant improvement in packaged product shelf life.

### Bonus Benefits

The brewing team at Cahaba is happy that the gehaltemeter eliminates the need to shake samples for CO<sub>2</sub> readings. Plus the team took advantage of the portability in other locations in the brewery.

"We used it to verify that O<sub>2</sub> was not being introduced into the beer during dry hopping and transferring," Meyer said. "We found that one of our pumps had not been put back together correctly after regular maintenance and though it wasn't leaking, it was allowing O<sub>2</sub> pickup during operation."



We have always focused on producing consistent beer and this unit allows us to digitally track and test CO<sub>2</sub> and O<sub>2</sub> levels in the finished products," Meyer said. "Using this information helps Cahaba produce consistent beers from batch to batch."