

THE PRECINCT TAVERN - DARWIN, NT

Darwin's premier craft beer and beer garden venue, overlooking the wave pool at The Waterfront precinct. Established in 2012, it can cater to upto 1,000 revellers.



3 BARS
30 BEERS
46 TAPS

Objective

- To deliver higher quality draught beer.
- Extend cleaning cycle to every 6 weeks.
- Reduce beer wastage, labour, water and chemical usage.
- Provide a safer and quicker draught beer line cleaning option.

Our Client

The Precinct Tavern is a craft beer venue in Darwin, NT, it has a capacity of approximately 1,000 patrons, they serve 30 beers, from 46 taps, across 3 bars, serviced from 1 cool room.

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Background

The Precinct Tavern engages an external contractor to clean their beer lines fortnightly. Due to the size of the venue, they visit the site each week and clean half of the lines. The contractor uses a single part caustic cleaner which operates at pH14 and is labeled 'Corrosive 8'.

Products

- CellarControl - sweeping sound technology.
- Maxi-Enzyme Beer Line Cleaner - multi-enzymatic, safe, effective & environmentally friendly.

The Beers

Kosciusko Pale Ale, Great Northern, Rogers and 150 Lashes, were selected by the venue.

Method

Prior to the installation of the CellarControl, the 4 beer samples were taken and sent to ALS Food & Pharmaceutical in Sydney for analysis. This was to create a 'benchmark' of the beer quality from the current practice.

The CellarControl system activators were installed over the top of the drop leads in a morning, before trading commenced. The commissioning of the system continued throughout the day, with no disruption to service.

To prepare the lines for a 6 week period, three line cleans occurred in quick succession. The first was the day after the CellarControl was installed, then 2 weeks later and then a further 3 weeks.

Maxi-Enzyme Beer Line Cleaner (BLC) is a multi-enzymatic cleaner that attacks all organic molecules, it breaks them down so they can be easily flushed out. It is non-corrosive, pH9 (once activated with hot water, pH7.6 in concentrate form) and only requires 30 minutes rest time.

After 6 weeks of CellarControl and 3 line cleans, we then moved to a 6 week cycle. After 41 days, the four beer samples were taken from the same lines and sent for analysis.

The beer taps were soaked in Maxi-Enzyme BLC weekly and the keg couplers 6 weekly.

Results

- The first 'benchmark' test, was 13 days after the last line clean, NO beers met all 3 KPI's.
- After 12 weeks of installation and 41 days after the last line clean, ALL beers met all 3 KPI's.
- After 30 weeks of installation, there were further improvements in the draught beer quality.

CASE STUDY BY THE NUMBERS

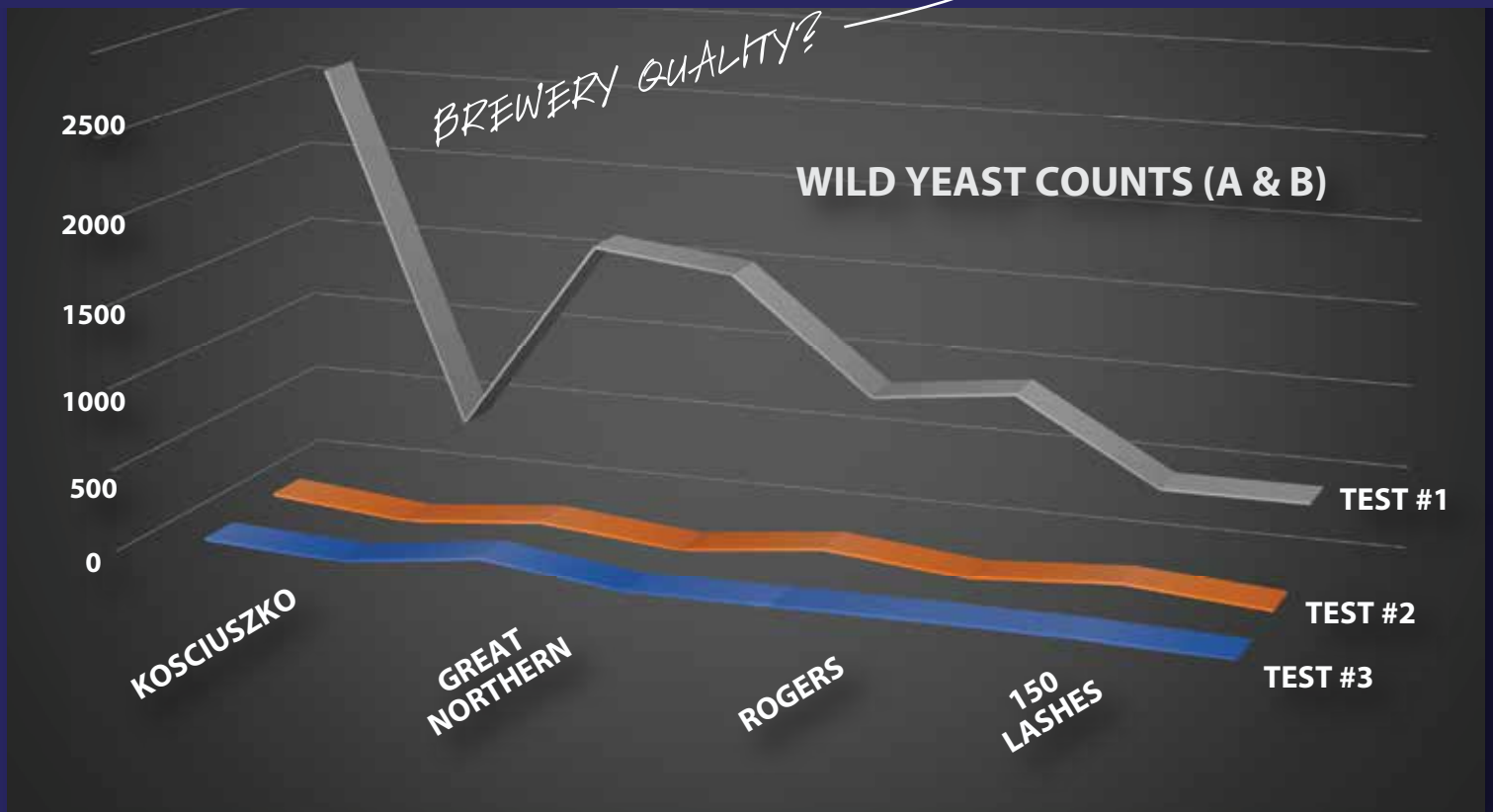
LABORATORY TEST RESULTS

The bacterial counts in the below table are recorded as cfu (colony forming units) per 100mL.

The **Lactic Acid count must not be greater than 1**, this directly correlates to the taste of the beer.

For **both Wild Yeast counts**, exceptional quality tap beer is considered to be **under 100cfu/ 100mL**

	AFTER 13 DAYS (BEFORE)			AFTER 41 DAYS (WEEK 12)			AFTER 41 DAYS (WEEK 30)		
	Wild Yeast		Lactic Acid Bacteria	Wild Yeast		Lactic Acid Bacteria	Wild Yeast		Lactic Acid Bacteria
	A	B		A	B		A	B	
Kosciuszko Pale Ale	2600	400	1	80	2	1	43	1	1
Great Northern	1600	1500	1	110	3	1	13	10	1
Rogers	800	900	>1	98	16	1	14	14	1
150 Lashes	400	400	>1	74	10	1	24	1	1
	TEST #1			TEST #2			TEST #3		



ESTIMATED ANNUAL SAVINGS

6 WEEKLY VS FORTNIGHTLY

BEER - 3,500 LITRES*
WATER - 10,500 LITRES
LABOUR - 100 HOURS
CHEMICAL - 300 LITRES

*WITH NO 'TRADING OUT'



- ✓ GREAT BEER QUALITY
- ✓ LESS CLEANING
- ✓ SAFER CLEANING

RIGHT BEER

PERTH | DARWIN | ADELAIDE | BRISBANE | CAIRNS