

caseSTUDY



I think it is fair to say that very shortly, a service such as this will be standard within the brewpub industry. Like they say, if you can't measure it, you can't control it!"

PHIL SEGNERI, MANAGING PARTNER, SBC RESTAURANT & BREWERY

situation

- + Beer held in large dispensing tanks to serve "brewery fresh" once the brewing process is complete
- + Difficult to gauge the finite level of beer with just a sight glass and a strip of tape on these tanks
- + Inaccurate estimates of draft-beer inventory led to poor brewing schedules, cost inefficiencies, and reduced profitability
- + Never had an accurate estimate of draft-beer variance (*difference between Oz poured and Oz sold*)

solution

- + Implemented USBN's draft-beer solution at Branford in Jul. '06
- + Monitor draft-beer variance and inventory levels on a daily basis using USBN's Web-manager
- + System sends real-time automated alerts to the manager and brewmaster when the beer in the tanks reaches a certain level
- + Brewmaster creates a brewing schedule based on volume reports for the week and the amount of beer left in the tanks

result

- + Significantly improved operations and removed the guesswork out of managing inventory
- + Used the system to implement Just-In-Time (JIT) inventory strategy and reduced inventory carrying costs
- + USBN's brand performance tools help identify lesser performing brands and tailor the brand mix accordingly
- + Daily variance monitoring routine alerts staff about any temperature or pressure problems and pinpoint any problems with bartenders
- + Significantly reduced draft-beer variances at the bar

SBC Restaurant & Brewery



company

Brewpub & Restaurant chain offering 27 different craft brews

locations

4 locations in CT

draft lines

15 lines

pos system

MICROS

customer since

July 2006

www.southportbrewing.com