

BAD Co. Brewery

BAD Co. was established to create craft-brewed beers with outstanding flavours and impact, inspired by the American approach to ale production and the current British craft brewing renaissance.

Just months later a brand new, state-of-the-art brewery was installed at their Dishforth site, doubling brewing capacity to 20BBL of beer per shift. The new plant includes a whirlpool facility, allowing the hop flavours and aromas to become even more prominent in the finished brew.

With the new brewery installation, head brewer Paul Holden-Ridgeway was keen to introduce quality control to the brewery, to improve consistency and track any changes during the brewing process from start to finish.

Using the CDR BeerLab, supplied by QCL, the brewery has been able to test beer and wort for ABV, Bitterness, Colour, pH, and Fermentable Sugars; essential parameters for the taste and appearance of any beer.

The results of all tests on the BeerLab are stored with a time, date and operator stamp, which can be exported as CSV or XML files, making it easy to trend results and spot any changes during the brewing process that may affect the finished product.



BAD Co. has also been using the BeerLab to test brewing water for Calcium, Magnesium, Bicarbonates, Chloride, Potassium and Sulfates.

Having in-house quality control has proven essential in the pursuit of a listing with national retailers and BAD Co. has recognised this by purchasing the BeerLab to compliment the increased brewing capacity and a new canning line.

"Since its installation, we have found the analyser to be accurate and easy to use. We are looking to list BAD Co. beer with a well-known national retailer and we wouldn't be able to do that without in-house quality control using the BeerLab".

Paul Holden-Ridgeway, Head Brewer BAD Co.

A validation study was run by Campden BRI, comparing the ABV, Bitterness, pH, and Colour tests on the BeerLab with reference methods and the final report of this validation is one of the key points that attracted Paul to the BeerLab. The summary of the report states;

"...in the majority of cases and based on current data there is no statistically significant evidence for a difference in bitterness and alcohol measurements for beer when using the BeerLab Touch versus the reference methods."

For more information please visit: www.qclscientific.com/beerlab

