



Base System / Brew Process



SCHEDULE & TASKS

Ditch the whiteboard. Optimize brew schedule, tank usage, and plan out weekly tasks for your team - see what's done and what's incomplete.



RAW MATERIALS

Track ingredient stock levels, availability, and usage for base sugars and teas, hops, flavored teas, and adjuncts.



SCOBY

Is your SCOBY healthy to brew? Create SCOBY genealogy trees to track SCOBY that is new, pitched, harvested, and propagated.



PROCESS

Tired of inefficiencies from paper logs or spreadsheets? Track all Mother & Starter Tanks, Brew, Ferment, Filter, BBT, and Package data.

Management Tools Included



DASHBOARD

Task management, brew-filter-pack analytics, daily fermentation profiles, and instant tank snapshots from anywhere in the world.



CHARTS

Are your daily gravities, temperatures, and overall times on par? Recognize issues before they become problems by graphing all process data.



REPORTS

Dive into easy-to-understand Process & Efficiency Reports, Brewer's Reports, TTB Reports, Excise Tax, Sales Data, WIP, and more - all within 2-clicks!



NOTIFICATIONS

Subscribe to real-time text and email alerts to keep you updated & aware of everything happening at your brewery! Get a daily digest of all actions taken.



CONTACT MANAGER

View relationship history of accounts, vendors, and distributors. Record notes, actions, and key metrics.



BATCH HISTORY

Easily reference full histories for batch comparison, from tea-to-glass, consolidating at least 7-15 spreadsheets in one location!

SIGN UP FOR A DEMO TODAY!

pint@the5thingredient.com

TEA TO GLASS
DATA TRACKING MADE SIMPLE!

Recommended Upgrades



LOT TRACEABILITY

While brewing, pick the exact lot for each ingredient, to help evaluate losses, landed costs, and analytical quality.



PACKAGING MATERIALS

Track depletions, losses, and costs for all packaging supplies - bottles, cans, and kegs - to know what you have on hand.



BATCH COSTS

Want to see how much that batch of kombucha cost? Run reports on exact dollar values for each brand and batch, down to each bottle, can, or pint!



PURCHASE ORDERS

Create new purchase orders of all brewery items to send to a vendor and have them auto-populate as ingredient assets to use!



SALES & DISTRIBUTION

Analyze finished goods stock movement, create sales orders, picklists, and bill of ladings, and deliver / recover items and credits.



ACCOUNTING SYNC

Sync Bucha30® with Xero or QuickBooks Online for contacts, purchase orders, receiving vouchers, and sales orders / tax invoices.



MATERIAL RESOURCE PLANNING (MRP)

Calculate inventory for future planned brews based on current stock levels and purchase orders.



SENSORY & QUALITY

Evaluate your kombucha across custom lab quality metrics, track CIP logs, graph sensory attributes on a flavor wheel, and assess kombucha profiles.

Specialty Upgrades



SALES TRACEABILITY

Add batch numbers to every sales order to trace finished goods to each account. In case of product recalls, know exact locations.



KEG TRACKING

Tie in serial numbers to each keg in order to know the history of everything in a specific keg and tracking individual keg locations.



FERMENT TESTING

Set up daily panels for VDK analysis in order to assess pass / fail performance for your kombucha during fermentation sampling.



BARREL AGING

Record all cask data individually with kombucha, adjuncts, and microflora additions. View notes and historical reports to blend multiple casks.



PACKAGING DOWNTIME

Aggregate start-and-stop downtimes on each packaging equipment and know exactly which ones are stealing your minutes and efficiency.



HARDWARE API

Automate process data entry from sensors and machinery, including brewhouse, tanks, and packaging equipment.

