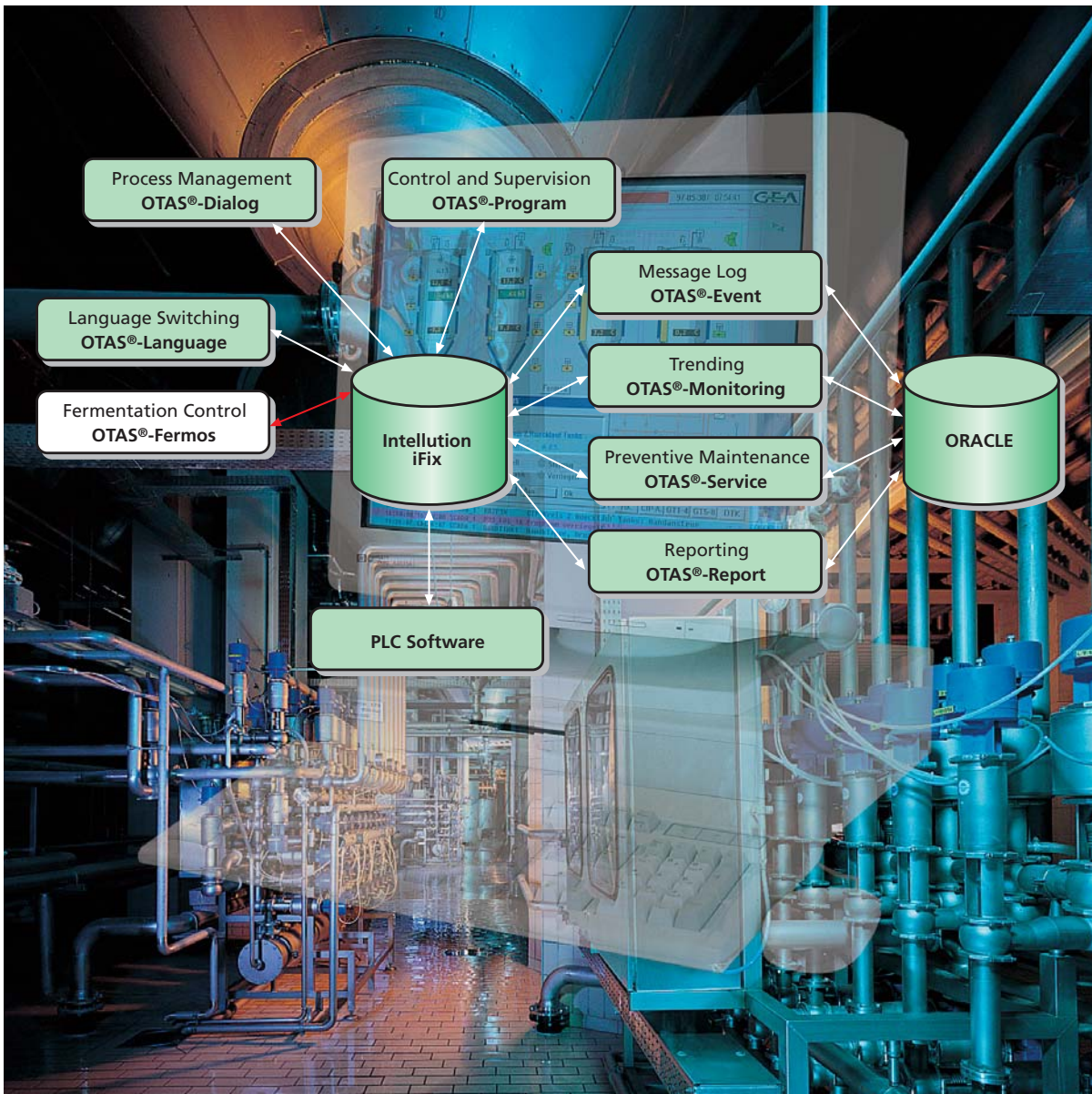


OTAS[®]-7 Fermos

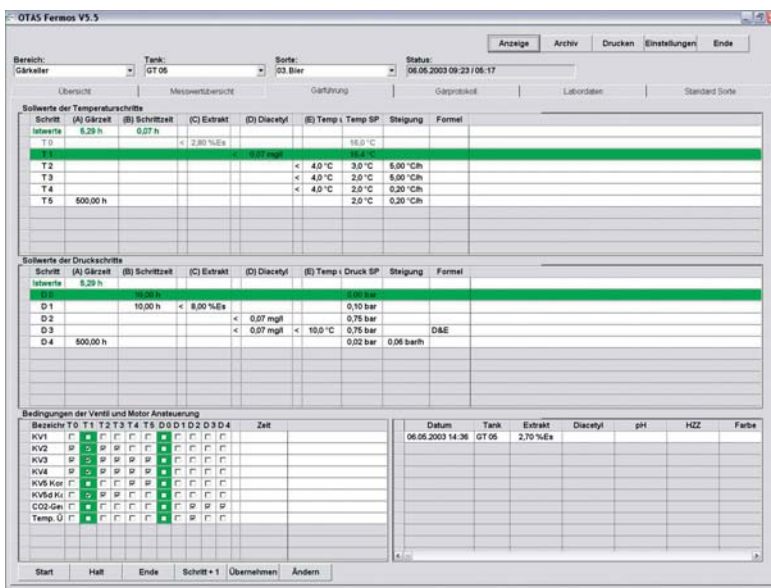
An Expert system for controlling and recording the Fermentation Process



The fermentation process among others plays a decisive role for obtaining a consistent beer quality. OTAS® Fermos provides the means for the automatic fermentation control and monitoring of temperature and/or pressure in fermentation and combi-tanks. OTAS® Fermos takes care of the necessary transparency in your fermentation cellar by tank-related recording and long-term archiving of temperature, pressure, extract yield and various laboratory values and opens up new ways for optimisation.

System Architecture

Fermos is designed as a client/server configuration. In standard installations you can therefore draw on data from a local database. In a network system this means that you have all the data available on a database server. Using modern database tools the end-user of Fermos is greatly released from ties to specific manufacturers.

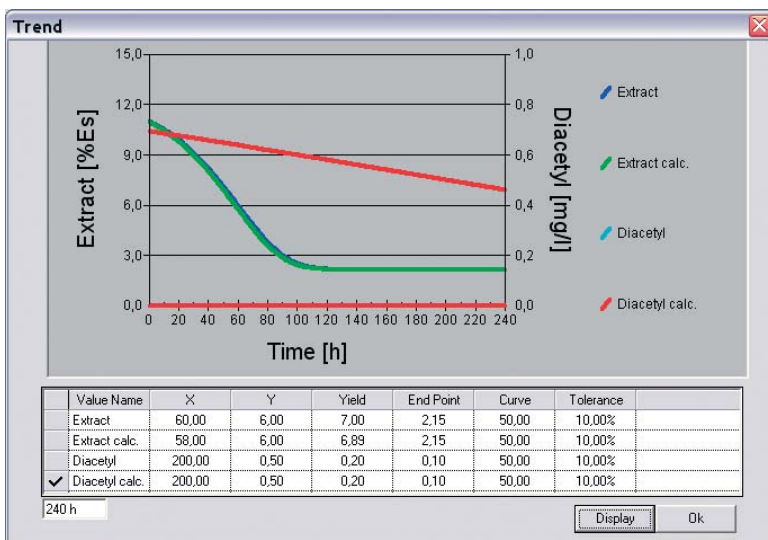


Fermentation control

The parameters for the fermentation control are entered in a tabular form. Different fermentation control steps may be parametrized for temperature and pressure. The predefined fermentation control parameters are stored in standard fermentation recipes apart from actual fermentation control parameters. Step conditions may be acquired either by measurement (temperature, pressure and extract if required) or entered manually (extract, diacetyl).

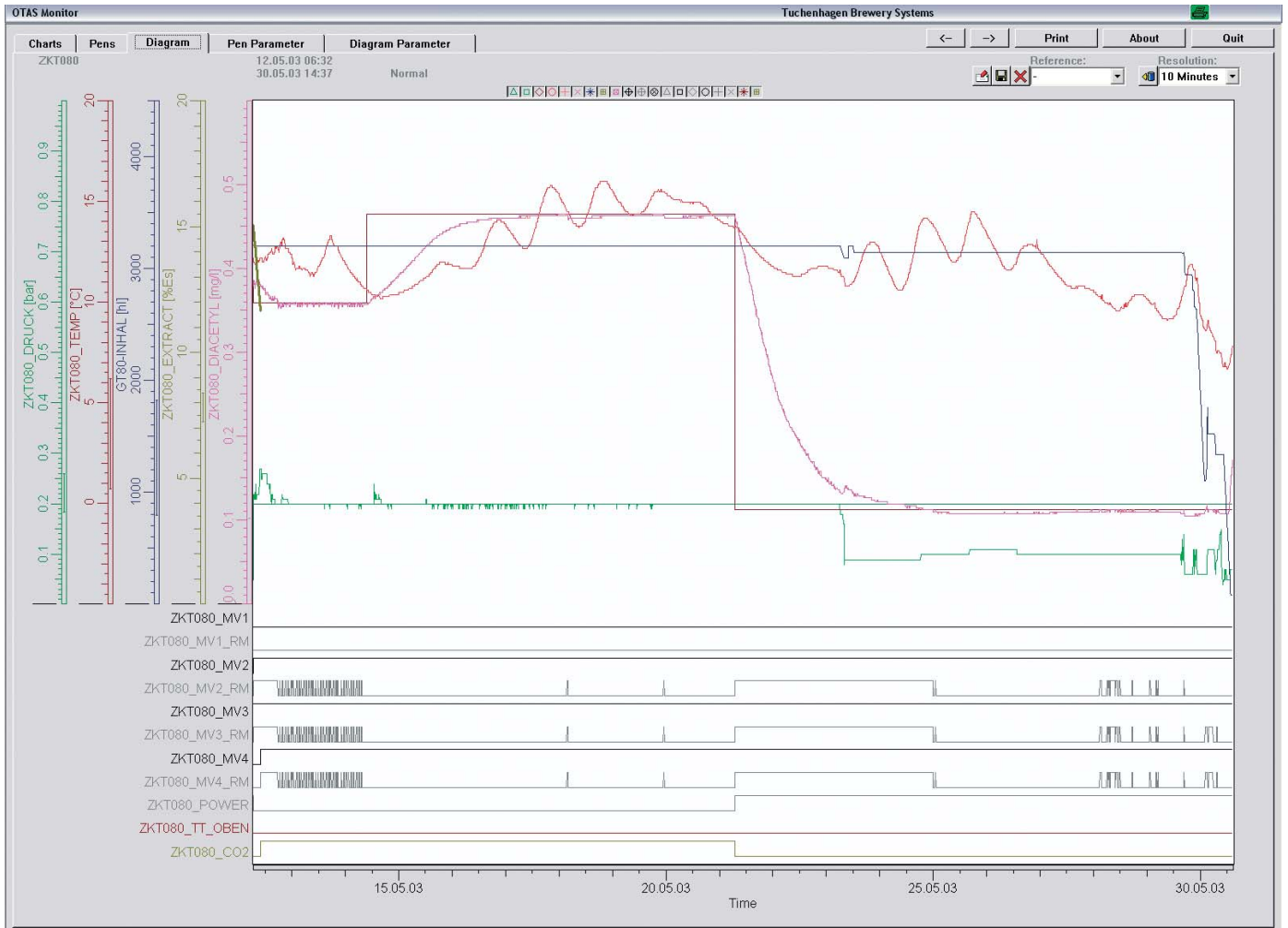
Laboratory instruction list

Laboratory instructions for the operator are available on screen as well as in the report archive OTAS® Event.



Precalculation

With its precalculation function of laboratory values for extract and diacetyl, Feros ensures a consistent beer quality. With each new fermentation control, the calculation parameters may be adapted in a self-learning process to the subsequent fermentation controls.



Fermentation log

The communication with other OTAS® software packages allows OTAS® Fermos a long-term archiving of fermentation control data. OTAS® Monitoring records all measuring data for each fermentation control.

The report log OTAS® Event acquires all next-step operations and enter lab values.

Fermentation logs are generated by OTAS® Report. Here all process parameters for filling, yeast crop and emptying are acquired as well as reports of cleaning, next-step switchings and lab values imported from OTAS® Event.

