**Quality Control Checkpoints for Brite Beer – Releasing for Production**

* Ensure all the QA Checkpoints for Brite Beer are met and have been signed off from QA/Head Brewer
* Carbonation must be +/- .02 of the specified recipe target.
* D.O. must be below 10 ppb in the BBT.
* Sensory evaluation must be complete by:
  + Brewmaster, Head Brewer or Lead Brewer (must)
  + QC Manager (must)
  + Brewers (ideal)
  + Packaging (ideal)
* BBT Lab analytics include:
  + ABV (must)
    - +/- .3 from ABC Submitted ABV% maximum.
    - Deviations must be reported to Head Brewer and Brewmaster for corrective actions and place tank on hold.
  + AE, OE, RDF, ADF (must)
  + SRM, pH, IBU’s:
    - +/- 10% on target values for IBU and SRM.
    - pH
      * Dry hopped core brands should not exceed pH 4.8
      * Non -dry hopped brands should not exceed pH 4.6
      * Any abnormal pH (ie below pH 4 for a core non sour brand) should be reported immediately and the tank placed on hold.
  + PCR – PAL & STAT
    - PAL required before releasing BBT.
    - STAT OK to check after packaging, **provided** we had a clean test during fermentation.
      * If we skipped the fermentation test, or the result was suspect, the BBT tank must be placed on hold until it tests clean for STAT
* Any deviations from these exceptions must be approved by the Brewmaster.