

# Craft Beer Monitoring: A Cyber-Physical IoT System for Precision Brewing

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# About Me



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2024

2025

2026

**LOBA**<sup>®</sup>  
BUSINESS TO  
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Mobile Software  
Development Internship  
(6 months)

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BSc in Informatics &  
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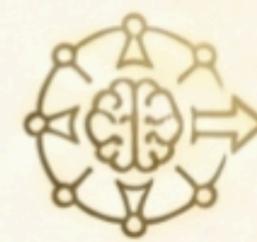
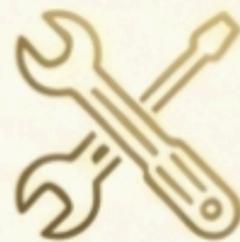
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MSc Candidate in  
Informatics & Computer  
Engineering

 **INESC TEC**

Research Grant  
Agentic RAG Systems  
(up to September 2026)

# Presentation Outline



**Context**

**Problem  
Definition**

**Objectives**

**SotA  
Highlights**

**Proposed  
Solution**

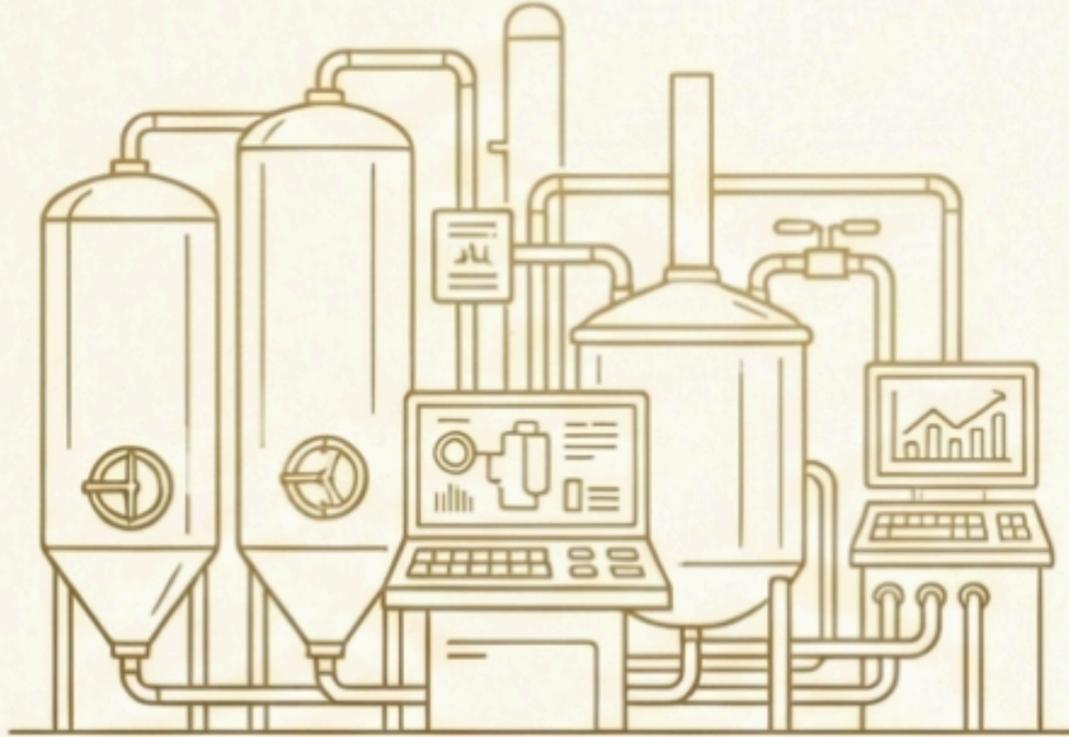
**Development**

**Results**

**Limitations**

**Conclusion  
and Future  
Work**

# Context: Craft Beer Boom and Technology Gap



**Industrial Conglomerates:**  
Automated SCADA Systems



**SMEs & Homebrewers:**  
Manual, Offline Checks

While the craft beer segment has experienced explosive growth, small-scale producers lack access to the automated monitoring tools that ensure batch-to-batch consistency.

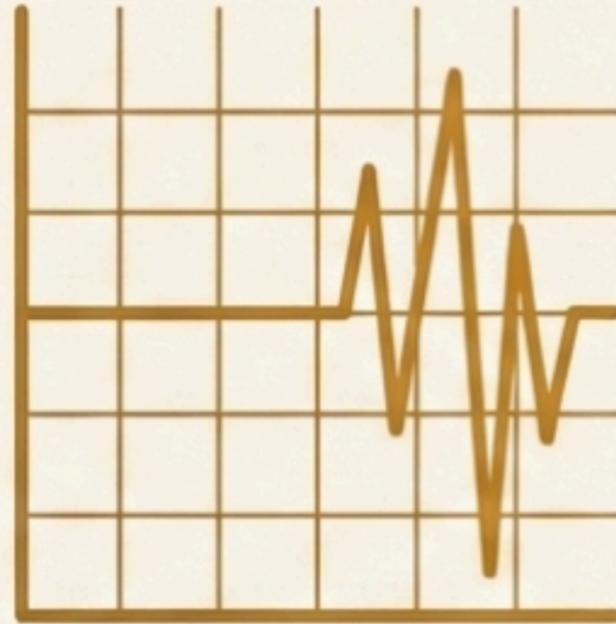
## **Problem Definition: The Fine Line Between Art and Waste**

**Fermentation happens inside closed vessels. Small, untracked fluctuations in invisible parameters lead directly to ruined art and wasted resources.**



### **Temperature & pH**

Critical drivers of yeast metabolism. Minor deviations can stall fermentation or alter flavor profiles.



### **Inconsistency**

Error-prone manual checks miss vital metabolic changes.



### **Waste**

Failed batches mean lost time, energy, and expensive raw ingredients.

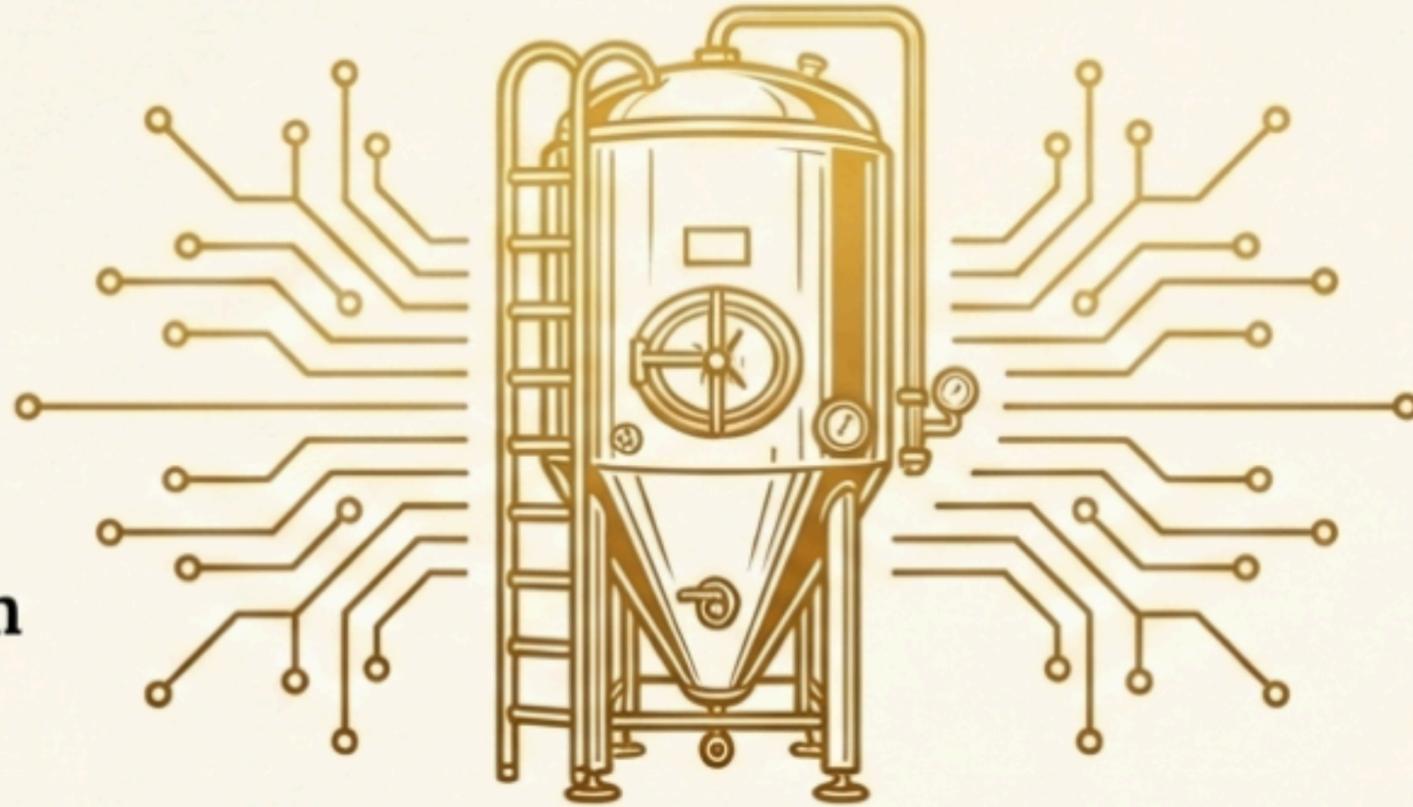
# Proposed Solution

Develop a low-cost, high-performance sensing ecosystem to democratize precision brewing.



## Automated IoT System

Eliminate manual error by continuously tracking key parameters.



## Real-time Control

Provide immediate data access via a simple mobile interface.



## Proactive Alerts

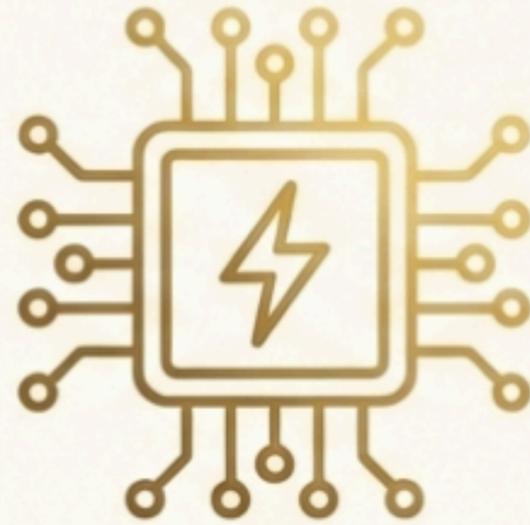
Notify brewers of deviations before they become critical failures.

# State of the Art Highlights



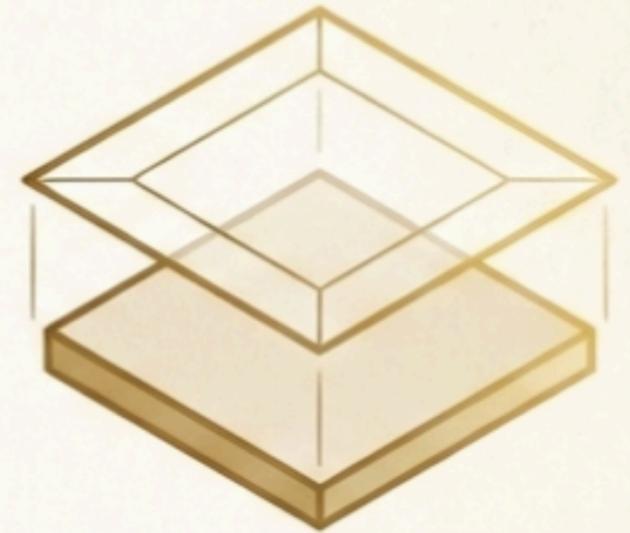
## Winnie for Wineries

Modular IoT systems proved that low-cost commodity sensors can achieve high reliability for process optimization.



## ESP32 Efficiency

Demonstrated that deep-sleep modes allow continuous operation in resource-constrained, battery-powered environments.



## Digital Twins

Shifting from reactive models to virtual replicas that safely explore "what-if" fermentation scenarios.

# Proposed Solution Implementation: A 5-Layer Cyber-Physical Architecture

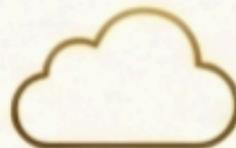
## Application

User dashboard for visualization and proactive alerts.



## Cloud

Blynk IoT platform for aggregation and alert logic.



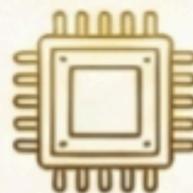
## Communication

Lightweight MQTT protocol for robust data transport.



## Hardware

Edge processing via the Arduino Nano ESP32.



## Physical

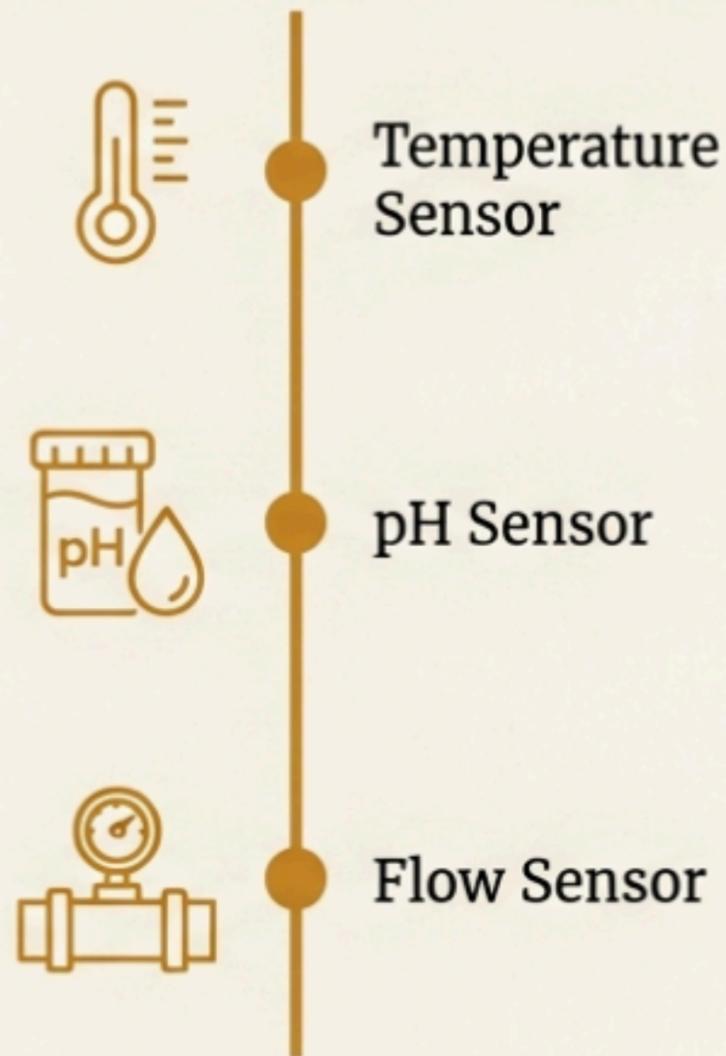
Sensing flow, pH, and temperature.



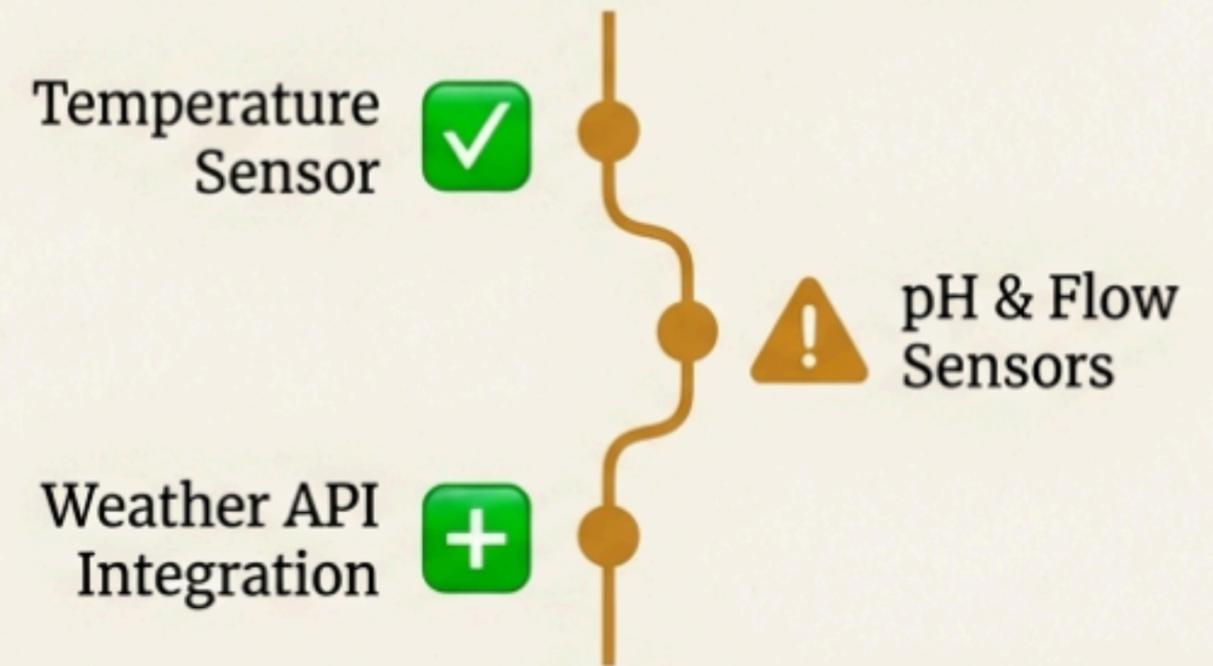
# Implementation and the Strategic Pivot

The Arduino Nano ESP32 successfully established edge processing, but real-world hardware limitations required an agile engineering response.

## Planned Proof of Concept



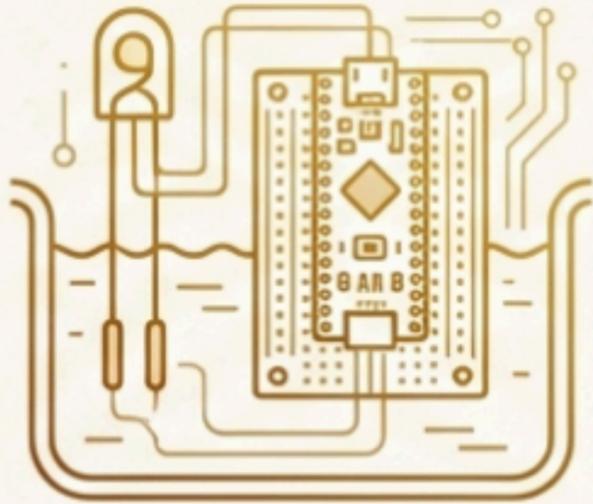
## Realized Status & The Pivot



Hardware constraints with pH and Flow sensors forced a pivot to Software-in-the-Loop (SIL) data simulation to validate the cyber infrastructure.

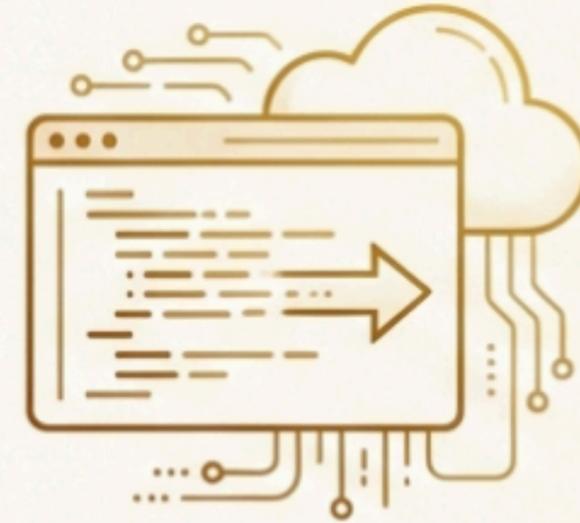
# Rigorous Testing: Physical Calibration and SIL Validation

## Physical Calibration



- Waterproofed and submerged the KY-028 NTC thermistor in a controlled water bath.
- Applied the Steinhart-Hart equation directly within the edge firmware.
- Achieved consistent accuracy within  $\pm 1^{\circ}\text{C}$  of reference analog thermometers.

## Software-in-the-Loop



- Developed a Python-based simulation script mimicking non-linear yeast fermentation kinetics.
- Injected 'Nominal' data (standard bounds) to verify system stability.
- Injected 'Critical' data (boundary-pushing states) directly into the cloud layer to stress-test the cyber infrastructure.

# The Architecture Works: Real-Time Results



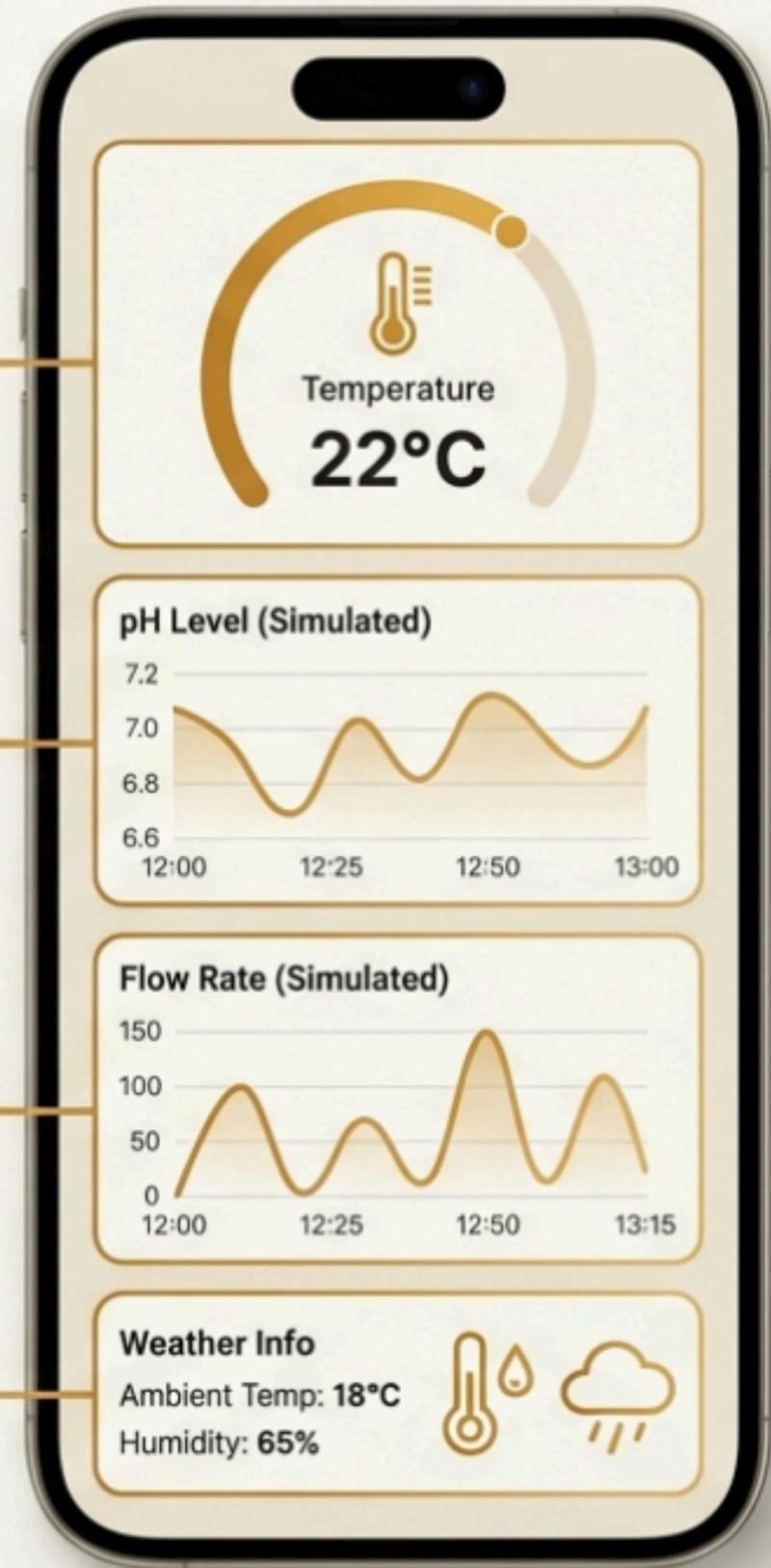
## Logical Success

The cloud platform correctly identified out-of-bounds simulation data (e.g., Temp=105°C, pH=7) and instantly triggered high-priority mobile alerts.



## Speed & Reliability

End-to-end MQTT communication latency averaged less than 200ms across 100 trials—exceptionally fast and robust for slow-moving biochemical processes.



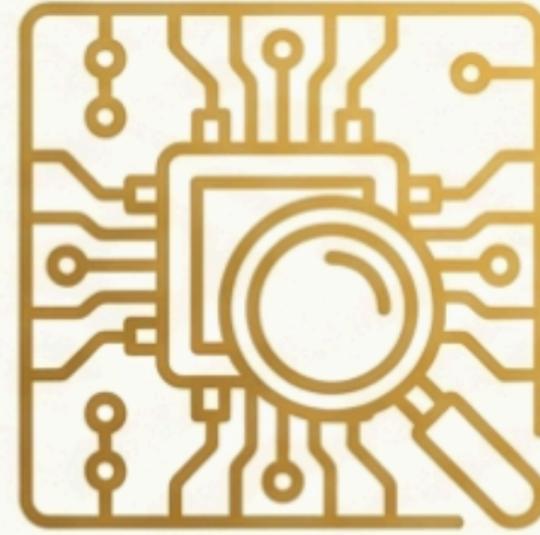
# Navigating Real-World Limitations

## Challenge 1: Material Unavailability



The lack of adequate and requested materials for key sensors directly impacted the project's timeline. This external factor forced a pragmatic adaptation of the project's physical scope, necessitating the SIL simulation pivot.

## Challenge 2: Technical Hurdles



Integrating the available sensors with the ESP32 proved complex. A lack of deep background knowledge in electronics required extensive troubleshooting of the circuit integration, providing a steep but valuable learning experience.

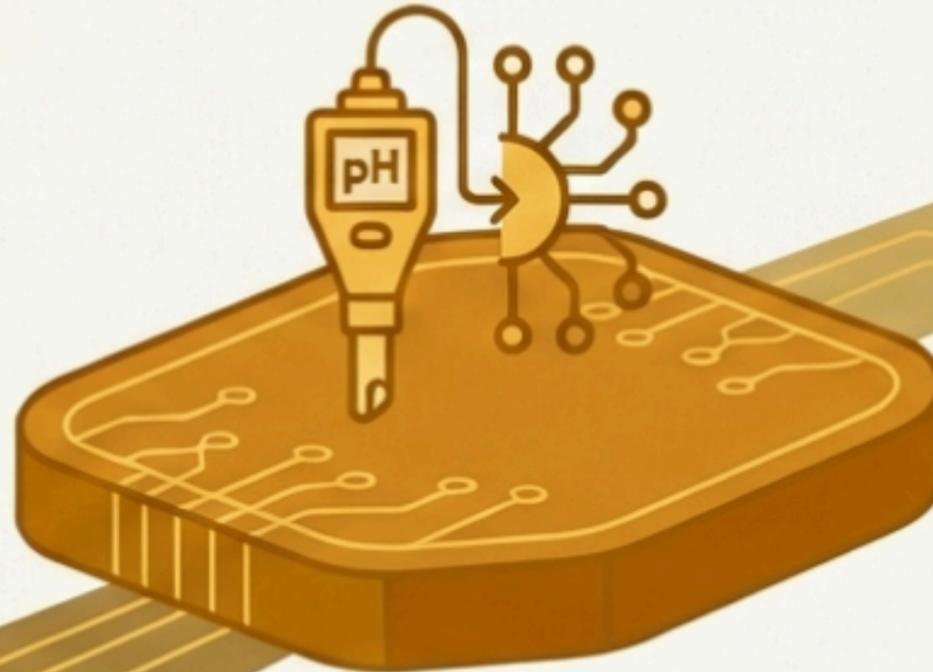
*Engineering is rarely a straight line; success lies in architectural adaptability.*

# Conclusions and Future Work

The 5-layer IoT architecture is proven robust. The communication, logic, and visualization layers function perfectly, independently of physical inputs.

## Full Sensor Fusion

Resolving hardware limitations to integrate high-precision physical pH and flow tracking.



## Predictive Analytics

Integrating Machine Learning to transition from simply monitoring data to actively anticipating and preventing batch failures.





# Thank You!

Any questions?



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