

SOP: Brewery Cleanup

Cleaning is one of the most critical aspects of brewery operations. Proper cleanup not only ensures a safe and efficient work environment but also protects beer quality by preventing contamination and maintaining sanitation standards. This SOP template outlines the required procedures for daily, weekly, and periodic cleaning tasks throughout the brewhouse, cellar, and packaging areas. By following these guidelines, staff can help extend the life of equipment, reduce safety risks, and support consistent, high-quality brewing.

Daily

- ☐ Check humidifier and empty water.

Weekly

- ☐ Detail clean mill area.
- ☐ Sweep brewery storage area.
- ☐ Rinse off grain cans.
- ☐ Empty all trash cans/towel bin.
- ☐ Clean tap lines.
- ☐ Detail clean brewery floors.

Monthly

- ☐ Clean grain storage area.
- ☐ Clean walk-in floors.
- ☐ Clean all tank feet.

After Every Brew Day

- ☐ Clean mill/hop area.
- ☐ Detail clean fermenter being used.
- ☐ Wipe down and clean brewhouse tanks.
- ☐ Mop floor by sink/tables.
- ☐ Spray down floors, make sure no grain or hops are stuck in the trench drain/under equipment.
- ☐ Clean all brewery hoses used (inside and out).

