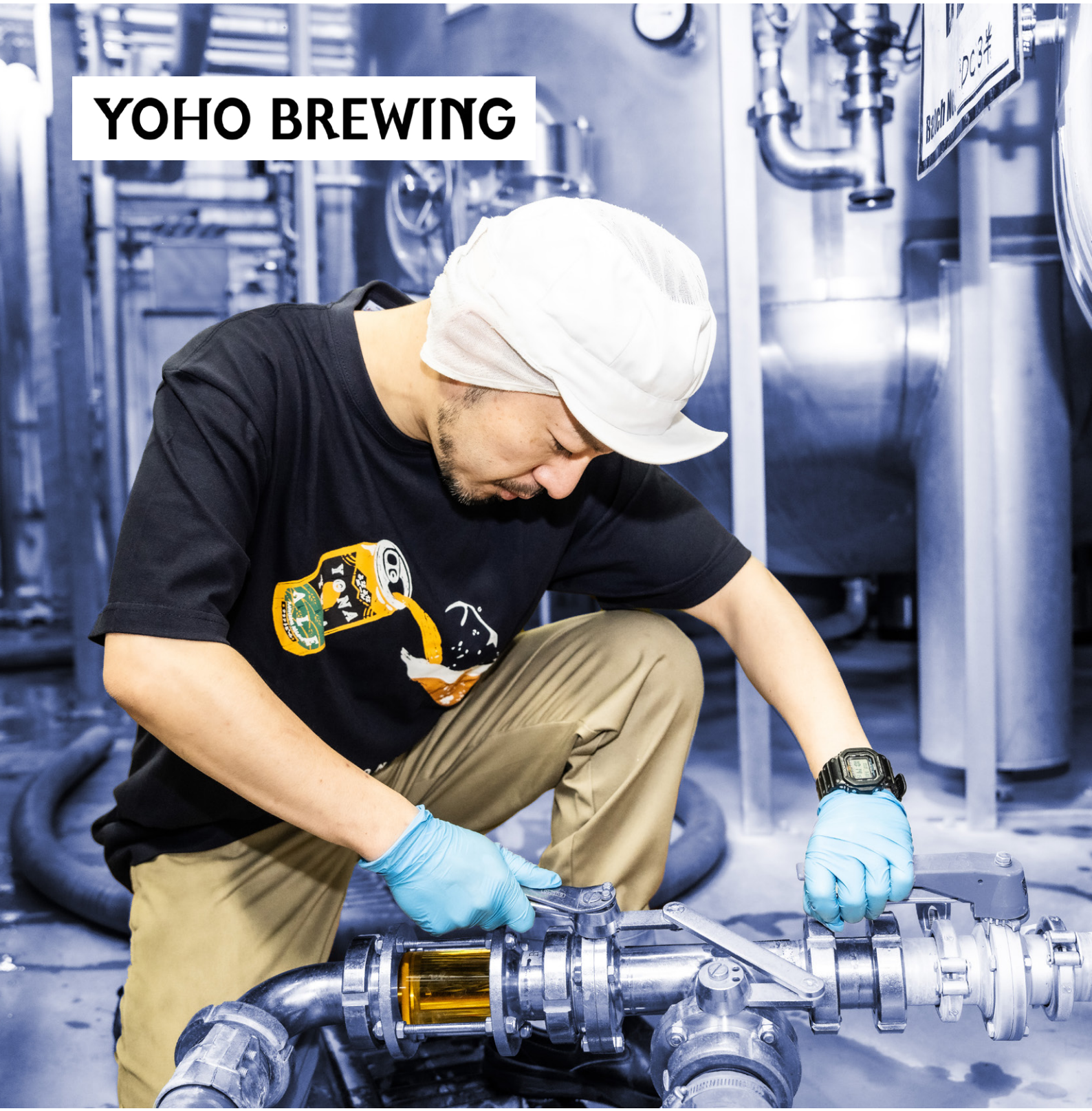
Anton Paar



YOHO Brewing:
Real-Time Insight for Craft Beer Quality Control

Oxy 5100

→ Craft beers from YOHO Brewing

YOHO Brewing Co., Ltd. is known for its distinctive flavors, playful branding, and close connection with its loyal fan base. Founded in 1996, the Nagano-based brewery has built a strong position in a market dominated by traditional lagers, helping shape Japan's craft beer culture with a range of award-winning ales, IPAs, and stouts.

Since 2025, Yo-Ho has used Anton Paar's Oxy 5100 inline sensor to monitor dissolved oxygen in real time, helping it trace oxygen pickup more precisely and strengthen quality control across production.

Safeguarding flavor from oxygen exposure
As any brewer knows, effective quality control is key to safeguarding the character of your product.

One of the most critical parameters is dissolved oxygen (DO), which, in excess amounts, accelerates oxidation and negatively impacts flavor.
"Even trace amounts of oxygen can significantly affect stability, reduce hop aroma, and change the sensory profile of the final product," explains YOHO brewer Takumi Matsumoto.

For craft breweries – whose products rely on carefully balanced aromas and flavors – managing oxygen levels is critical. But with beer moving through a complex setup of piping, pumps, tanks, filtration and carbonating systems, and filling machines, identifying exactly where pickup occurs is difficult.

→ YONA YONA Ale

Improving traceability with real-time data
To monitor DO continuously at key points in the line and trace oxygen exposure more quickly, YOHO invested in Anton Paar's Oxy 5100 inline sensor – a compact, stand-alone solution designed to measure oxygen in real time directly in the production line.

Since installation, the improvement has been clear: According to Takumi, YOHO has cut dissolved oxygen levels by half, which has significantly improved process traceability and the accuracy of quality control.

"By measuring dissolved oxygen levels at each stage of the transfer process, we can pinpoint where oxygen pickup occurs and quickly identify the process steps that require improvement."

When evaluating other options, Takumi says YOHO's quality control team was attracted to Oxy 5100's intuitive, unified design, which makes measurement data easy to view and act on.

Equally important was the low maintenance required. Unlike traditional equipment, which often requires calibration and specialized configuration, Oxy 5100 can be operated and maintained without specialist knowledge, ensuring stable operation regardless of operator experience and reducing training costs.

Takumi says Oxy 5100 has also reduced the need for repeated manual sampling, meaning less time spent collecting and measuring samples and more efficient day-to-day quality control.

→ Oxy 5100 – inline sensor for dissolved oxygen

Yona Yona Beerise: The next chapter
Building on the success of its Nagano site, YOHO is now preparing for its next stage of growth. In July 2026, the company is scheduled to open its Osaka factory, “Yona Yona Beerise,” with a focus on developing new beers and experimenting with diverse styles such as fruit ales.

Takumi says the new site will also be equipped with Anton Paar inline measurement solutions. With continued guidance from Anton Paar experts, YOHO aims to refine its processes as it continues to develop beers that deliver the fun, surprise, and sense of discovery at the heart of its brand.

→ Yo-Ho beer production

"One of its most notable advantages is its ease of maintenance. Anyone can operate it without special skills. This ensures stable operation regardless of individual proficiency levels."

Takumi Matsumoto
Brewer at YOHO Brewing Co., Ltd.

Find out more

Instruments Oxy 5100

Measured parameters Dissolved oxygen

Samples Beer