

BEER ANALYSIS FAQ

WHY DO FINISHED BEER ANALYSIS?

It's what your customers drink

Quantify what you're already classifying with your senses

Add 4 analytical parameters to the 5 sensory classes

bitterness	Aroma
color	Appearance
alcohol	Mouthfeel
pH	Flavor
	Overall impression

This 4 by 5 matrix can yield good resolution for delineating great batches from good batches

It's what the regulators watch

- ∞ Carbohydrate and calorie values can be derived from the alcohol and Real Extract numbers. Ask us for a FREE estimator and embedded equations.
- ∞ Confirm % abv numbers with direct analysis of ethanol levels.

WHY BEER ANALYSIS WITH ANALYSIS LABORATORY?

- ∞ Specific gravity and alcohol numbers from industry leader- Anton Paar DMA 5000 density meter.
- ∞ ASBC approved methods ensure industry-standard information.
- ∞ Complete sample processing from empty bottles to customized electronic reporting.



Analysis Laboratory can help you maximize the return from your process data.
 You won't improve what you don't measure. Let's look at the numbers, together.