



St Peter's Brewery

Welcomes Alcolyzer 1001

Beer Analysis



→ Steve Groves demonstrates how easy the Alcolyzer 1001 is to use.

Founded in 1996 deep in the Suffolk countryside, St. Peter's Brewery prides itself on its award-winning beers made from the finest East Anglian malt.

Informed by the expertise of its brewers, those that carefully select the hops, and Anton Paar's Alcolyzer 1001, this is a brewery that aims for perfection every time.

"Everything we did was roughly accurate before Anton Paar. That's just confirmed that we weren't far off in the first place, but it's given us the confidence that we're not getting delusional and we're not having any issues with anything at all. It's rapid and accurate, and that's all you need", says Steve Groves, Head Brewer at St. Peter's Brewery.

Q: Have any of Anton Paar's instruments addressed any challenges that you face on a daily basis?

A: In terms of beer quality, yes. Because of Anton Paar we are able to do multiple samples throughout the run. So, we can see the state of fermentation of the extracts even before we go to filtration and packaging. We are always pre-warned if there's an issue and we can put it back. Because it's so quick – because it takes so little sample – it's just perfect. It's the same with anything – the more you sample, the more consistency you have. Because it's such a rapid, accurate test, it's no issue. If you get it spot-on at the start, it should follow on right through to the end. It's totally accurate; there's nothing better.

Q: What kind of measuring processes do you use, and how do Anton Paar instruments facilitate these measurements?

A: Well, one instrument does everything. It does densities, it does the alcohol content, it does calorific value; it's ideal. For calorific value, we used to have to send the sample away which is really expensive. Because we have to be



→ A snapshot of St Peter's Brewery's idyllic surroundings in Suffolk, UK.

“It's totally accurate – there's nothing better.”

**Steve Groves,
Head Brewer at
St Peter's Brewery**

audited annually so we can sell to supermarkets, it makes life a lot easier with this instrument. You can't fault the instrument – you repeat the sample, it doesn't vary. You flush it out, you occasionally clean it, there's not an issue with it. Key it in, press the button, and that's it. You'll have the analysis done in 5 minutes – no-one is delayed and you can print the analysis which can go straight to the customer.

Q: How did you hear about Anton Paar?

A: I've been around quite a long time and I've worked in breweries where it's the standard. We were looking for rapid determination and we just thought 'Anton Paar'. Any of the breweries you talk to, not only do they have one in the laboratory, they also have one on the line too.

Q: Do you think these instruments, like the Alcoalyzer 1001, bring value to the industry as a whole?

A: Of course they do. If you have a process or some form of analysis which is complicated and long-winded, people get tired of it and don't want to do it. They want something simple, quick and accurate. They don't want to wait for a long range of samples – they want something easy and accurate, and then they're happy to use it.

Instruments DMA 4101, Alcoalyzer 1001 Beer, Xsample 320

Measured parameters (examples) density, extract, alcohol, calories

Samples beer, beer mixed drinks

Alcohol range 0 % v/v to 12 % v/v

Repeatability 0.00001 g/cm³ (density), 0.05 % v/v (alcohol)

Sample throughput 15 to 20 samples per hour

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