

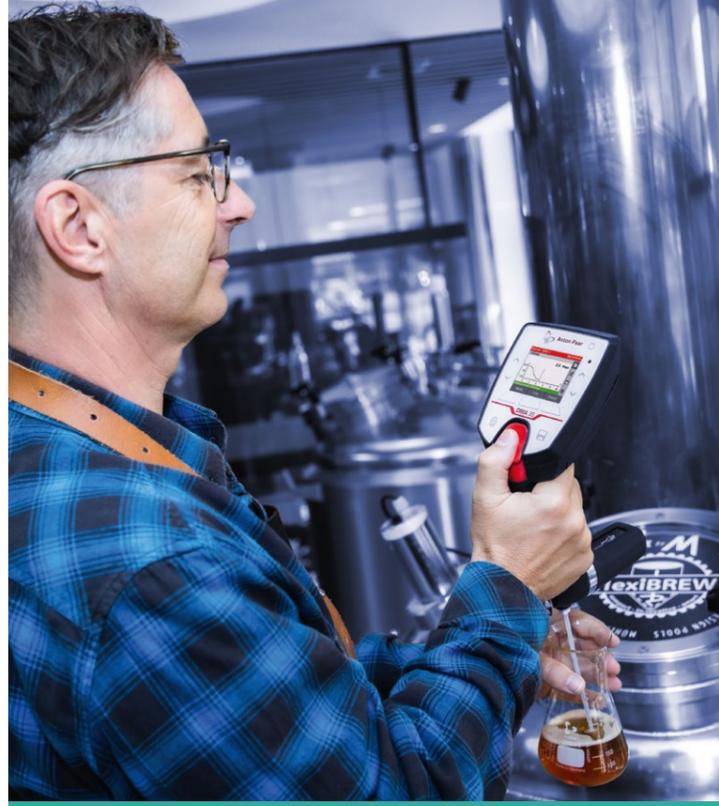
Solutions for Quality Control in the Craft Brewery

Craft Beer Analysis Overview

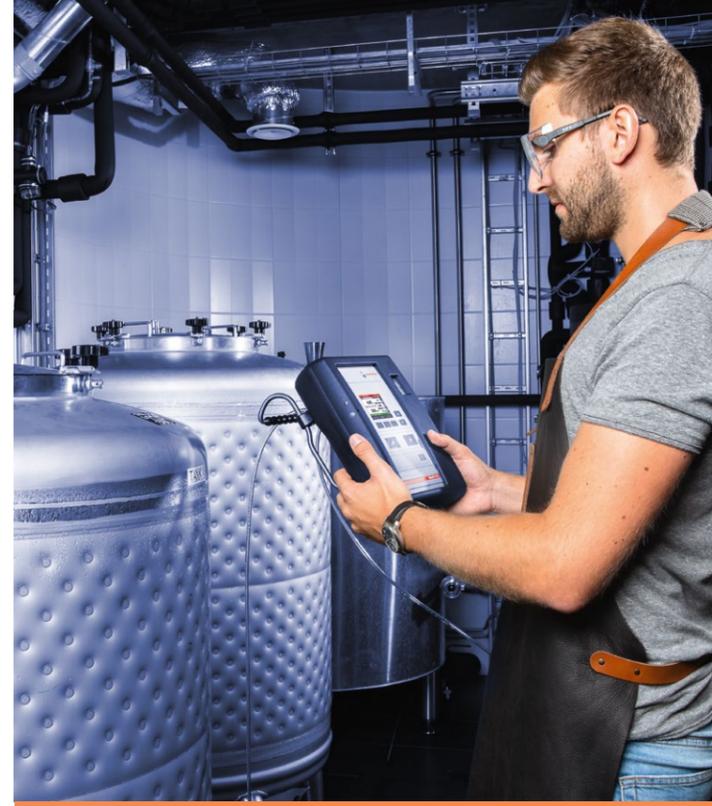




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Craft **Stand-Out Beer**

Use Anton Paar analysis systems to measure bright lagers, deep black stouts, strong bock beers, light beers, and beer mixtures in seconds. Truly understand your production process. Put your creative quality seal on everything you make. We've packaged technology that's been trusted by the world's biggest beer industry players for over 40 years into craft-brewing solutions that anticipate your brewery's every need.

ENSURE CONSISTENT QUALITY FROM BATCH TO BATCH

GUARANTEE YOUR CUSTOMERS A **MAGNIFICENT TASTE**

ALWAYS KEEP THE **PROMISE OF YOUR LABEL**

1 **WORT ANALYSIS**

Fine-tune the extract level so your brew comes out just right

2 **FERMENTATION CONTROL**

Monitor fermentation and step in immediately in case of deviation

3 **FILTRATION AND STORAGE**

Optimize your filtration process and confirm your product specifications prior to bottling

4 **BOTTLING**

Analyze quality directly from the final package to optimize your filling process

Portable Extract Meter DMA 35

WORT ANALYSIS

FERMENTATION CONTROL

Measure the original extract of wort and adjust it at the brewing kettle so your brew has the right final alcoholic strength. An extract check at this early stage is your cornerstone for consistent quality and taste as well as correct labeling. It's the starting point for daily fermentation control.

DMA 35, our digital hydrometer, saves hours by analyzing samples directly at the sampling location within a few seconds. Forget manual notes: DMA 35 records data digitally.

Parameters:

- Density/specific gravity
- Extract (wort)
- Apparent extract (fermenting wort)



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apb-dma35-cr

DMA 35



MEASURING RANGE

Density 0 g/cm³ to 3 g/cm³

ACCURACY

Density 0.001 g/cm³

Extract 0.25 °Plato

REPEATABILITY S.D.

Density 0.0005 g/cm³

Extract 0.12 °Plato

GENERAL INFORMATION

Sample volume 2 mL

Interfaces Bluetooth®, RFID (included by default; no extra charge)

Protection class IP54 (dust- and splash-proof)

Sample preparation None for wort; carbonated samples require degassing

Patents granted AT516421 B1, EP3015847 B1, CN 105571982 B

Trademarks

DMA (013414867)

Replace all your hydrometers

- Cover the whole measuring range
- Perform extract readings within seconds

With just a sip from your brewing kettle or fermentation tank, DMA 35 delivers a temperature-compensated reading. Results take only a few seconds, so you can conveniently adjust your original extract before knocking out. Results are recorded and shown as density, specific gravity, or °Plato.

Control fermentation

- Obtain visual proof your fermentation is on track
- React immediately in case of deviation

DMA 35 draws an on-screen fermentation graph for all of your brews, identified via a unique ID. Closely monitor any decrease in apparent extract to immediately detect inconsistencies and step in if needed. Transfer results to a computer via Bluetooth®.

Ready for the brewery environment

- Leak-proof: protection class IP54
- Delivery in transportation case

Equipped with additional rubber protection, the portable extract meter withstands knocks and spills. Operation is easy for both left- and right-handed users, with or without gloves.

Alcohol and Extract Meter Alex 500

WORT ANALYSIS

FERMENTATION CONTROL

FILTRATION AND STORAGE

BOTTLING

Want to try out a new recipe right away? No need for an external lab. Measure right away without product-specific calibrations. Especially if you perform bottle fermentation or add ingredients like fruit juice after fermentation, alcohol content calculated from the extract loss during brewing is just an estimated value. Note your key analysis parameters in your brewing logbook and reproduce the same unique taste over and over again.

With Alex 500, our easy-to-handle, entry-level alcohol and extract meter, control fermentation and measure alcohol content and original extract during final production via a patented measuring principle.

Parameters:

- Alcohol
- Real/original/apparent extract
- Density/specific gravity
- Calories, degree of fermentation, degrees lost



FIND OUT MORE



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apb-alex-500

Alex 500



MEASURING RANGE

Alcohol	0.5 %v/v to 15 %v/v
Density	0.95 g/cm ³ to 1.2 g/cm ³

ACCURACY / REPEATABILITY S.D.

Alcohol	0.2 %v/v / 0.1 %v/v
Density	0.001 g/cm ³ / 0.0005 g/cm ³

GENERAL INFORMATION

Minimum amount of sample per measurement	Approx. 40 mL degassed sample per measurement
Typical measuring time per sample	Approx. 4 min per measurement
Sample filling	Integrated peristaltic pump
Sample preparation	None for wort; carbonated samples require degassing; turbid beer to be mixed with Kieselgur and filtered through paper filter
Patents granted	US 8106361 B2, AT 504 436 B8

Measure any new beer creation right away

- No need for product-specific calibrations
- Easy calibration and adjustment with deionized water

If results are off, perform a zero adjustment with deionized water. This way, the instrument is ready-to-use anytime: your entry ticket to independent in-house lab analysis.

Monitor production – anytime, any day

- Visual on-screen fermentation monitoring
- Quick alcohol and extract checks in final production

Measure all samples throughout production with one instrument. Alex 500 displays a fermentation curve for each brew, so you can react to deviations as soon as they occur. Final checks, from the blending stage to the bottled product, ensure what's on the label is in the bottle.

Rely on accurate, traceable results

- No manual calculations necessary
- Automatic sample preparation alert

Alex 500 lets you know if your sample needs additional treatment, ensuring results are always accurate. Temperature influence is compensated and results are displayed in the unit you need. Easily export records via Bluetooth® and use them to compare production performance batch-to-batch.

Portable CO₂/O₂ Meters

CarboQC At-Line and CboxQC At-Line

FERMENTATION CONTROL

FILTRATION AND STORAGE

Monitor the potential uptake of O₂ at specific production steps. Prevent the formation of off-flavors, retain magnificent taste, and guarantee the longest-possible shelf-life. Avoid under- or over-carbonated beers with flat or sharp tastes and ensure consistent CO₂ levels from batch to batch.

CarboQC At-line and CboxQC At-line selectively determine dissolved CO₂ in your beer sample, taken directly from the line. CboxQC At-line provides accurate results for dissolved O₂ simultaneously.

Parameters:

- CO₂ concentration
- O₂ concentration



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apb-cboxqc

CarboQC At-line



CboxQC At-line



MEASURING RANGE

CO ₂	0 g/L to 12 g/L (0 vol to 6 vol) at 30 °C (86 °F)	
O ₂	-	0 ppm to 4 ppm
Temperature	-3 °C to +40 °C (27 °F to 104 °F), acc. ±0.2 °C	
Pressure	0 bar to 10 bar absolute (0 psi to 145 psi), acc. 0.01 bar	

REPEATABILITY S.D.

CO ₂	0.04 g/L (0.02 vol)	
O ₂	-	±2 ppb (<200 ppb)

MEASURING UNITS

CO ₂	CO ₂ g/L, vol, mg/L, kg/cm ² , MPa, %w/w	
O ₂	-	ppm, ppb, mg/L, µg/L, % Air-sat., % O ₂ -sat.

GENERAL INFORMATION

Measuring time	55 seconds	90 seconds
Sample preparation	None	
Built-in support	CO ₂ O ₂ data logger, threshold value functionality, system check	
Portable use	Up to 10 hours continuous use	
Protection class	IP67	
Sample filling	Direct analysis at a production line or tank Direct analysis from finished packages in combination with a PFD Piercing and Filling Device	

Trademarks

FillingCheck (006834725; UK00906834725)

Measure the true amount of CO₂

- Ensure individual beer styles end up at exactly the right CO₂ levels
- Optimize the taste of your beer

Selectively measure CO₂ concentration throughout the production process. Set the exact CO₂ levels for different beer styles and make sure the beer tastes great for your customers. Set expected target margins and monitor whether production is on track.

Measure CO₂ and O₂ directly at the line

- Receive an automatic alert in case of a filling error
- Count on real-time detection of bubbles

FillingCheck™ is an automatic, real-time bubble detection feature that allows supervision of the entire measurement sequence and subsequent verification of the results.

Continuous control

- Take continuous readings from the line
- Use digital data recording to optimize processes

Activate the data logger function of CboxQC At-line to receive continuous measuring results taken at a specific measuring spot. A memory capacity for 500 readings lets you specifically trace factors that improve your production process.

Alcohol Analyzing System Beer Analyzing System 1001

WORT ANALYSIS

FILTRATION AND STORAGE

BOTTLING

This all-rounder system monitors key parameters – which vary between production steps – in a single measuring run. Fine-tune extract and pH levels for perfect fermentation conditions. Know that your original extract and alcohol level declaration will always conform with legal requirements.

The Beer Analyzing System 1001 channels renowned Alcolyzer technology into a system dedicated to craft brewing.

Parameters:

- Alcohol
- Real/original/apparent extract
- Density/specific gravity
- pH value (optional)
- Beer color (optional)
- Turbidity (optional)
- Calories, degree of fermentation, degrees lost

DMA 4101

Alcolyzer 1001

pH 1101

Xsample 320

FIND OUT MORE



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apb-alcolyzer



Beer Analyzing System 1001



MEASURING RANGE

Alcohol	0 %v/v to 12 %v/v
Original extract	0 °Plato to 30 °Plato
Density	0 g/cm ³ to 3 g/cm ³
pH value (optional)	pH 0 to pH 14
Color (optional)	0 EBC to 120 EBC

REPEATABILITY S.D.

Alcohol	0.05 %v/v
Original extract	0.1 °Plato
Density	0.00001 g/cm ³ (DMA 4101)
pH value (optional)	0.02 (in the range pH 3 to pH 7)
Color (optional)	0.1 EBC

GENERAL INFORMATION

Minimum amount of sample per measurement	30 mL degassed sample per measurement
Typical measuring time per sample	4 minutes (incl. filling)
Sample preparation	None for wort; carbonated samples require degassing
Sample filling	Integrated peristaltic pump (optional: automatic sample changer)

Safeguard your alcohol declaration

- Fulfill legal requirements
- Analyze alcohol and extract in accordance with reference methods

Selectively determine alcohol content with our market-leading Alcolyzer. Determine alcohol and extract content without the need for distillation. The technology is recommended in beer-specific regulations like EBC, ASBC, and MEBAK.

Measure all key parameters in-house

- Optimize your brewing process and eliminate errors
- Improve production stability

The Beer Analyzing System 1001 is designed for use at every step of your beer production process. Gain a deep understanding of your process, minimize batch variations, and guarantee consistently high product quality.

Measure each beer type right away

- Accurate results independent of beer type
- No product-specific calibration necessary

Measure every type of beer right away without worrying if it's represented in a calibration model. Alcolyzer determines the alcohol content selectively and directly, without the need for a product-specific statistical model.

Packaged Beverage Analyzer

PBA 1001 Beer

FILTRATION AND STORAGE

BOTTLING

Time to verify the quality of your product directly from the final package. Ensure proper filler performance, production consistency, conformity with legal requirements, and consumer satisfaction.

PBA 1001 Beer analyzes directly from the final package without the need for sample preparation.

Parameters:

- Alcohol content
- Real/original/apparent extract
- Density/specific gravity
- pH value (optional)
- Beer color (optional)
- Turbidity (optional)
- CO₂ concentration
- O₂ concentration (optional)
- Calories, degree of fermentation, degrees lost

DMA 4101

Alcolyzer 1001

CarboQC 1001

pH 1201

PFD

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apb-pba-5001



PBA 1001 Beer



MEASURING RANGE

Alcohol	0 %v/v to 12 %v/v
Original extract	0 °Plato to 30 °Plato
Density	0 g/cm ³ to 3 g/cm ³
CO ₂ concentration	0 vol to 6 vol (0 g/L to 12 g/L) at 30 °C (86 °F) 0 vol to 10 vol (0 g/L to 20 g/L) <15 °C (59 °F)
O ₂ concentration (optional)	0 ppm to 4 ppm
pH value (optional)	pH 0 to pH 14
Color (optional)	0 EBC to 120 EBC

REPEATABILITY S.D.

Alcohol	0.05 %v/v
Original extract	0.1 °Plato
Density	0.00001 g/cm ³ (DMA 4101)
CO ₂ concentration	0.005 vol (0.01 g/L)
O ₂ concentration (optional)	2 ppb (in the range <200 ppb)
pH value (optional)	0.02 (in the range pH 3 to pH 7)
Color (optional)	0.1 EBC

GENERAL INFORMATION

Minimum amount of sample per measurement	150 mL degassed sample per measurement
Typical measuring time per sample	4 minutes (incl. filling)
Sample preparation	None
Sample filling	Direct analysis from the final package

Final product confidence

- Fulfill legal requirements
- Ensure batch-to-batch consistency

Crown your production control with confidence in the final product. Rely on batch-to-batch consistency already at the storage tank and confirm after bottling, so you conform with legal requirements.

Instantly detect filler performance issues

- Obtain results directly from the final package in only three minutes
- React immediately to out-of-spec filling

Detect performance issues at the filler in three minutes with analysis of all key parameters in one go, directly from the final package, without any sample preparation. Save product and reduce losses.

Safeguard taste with ideal CO₂ levels

- Selective CO₂ determination from the final package
- Sample taken directly from bottles or cans

PBA 1001 Beer doesn't just offer the best-in-class price/performance ratio, it's also the only craft-beer analyzing system on the market that determines the amount of dissolved CO₂ without influence from other dissolved gases.

Growing Your Business

Our beer analysis solutions are designed to grow with your needs. Whether you're integrating data management, upscaling your analytical solutions, or implementing inline analysis in your production, we've got you covered.

Measure inline

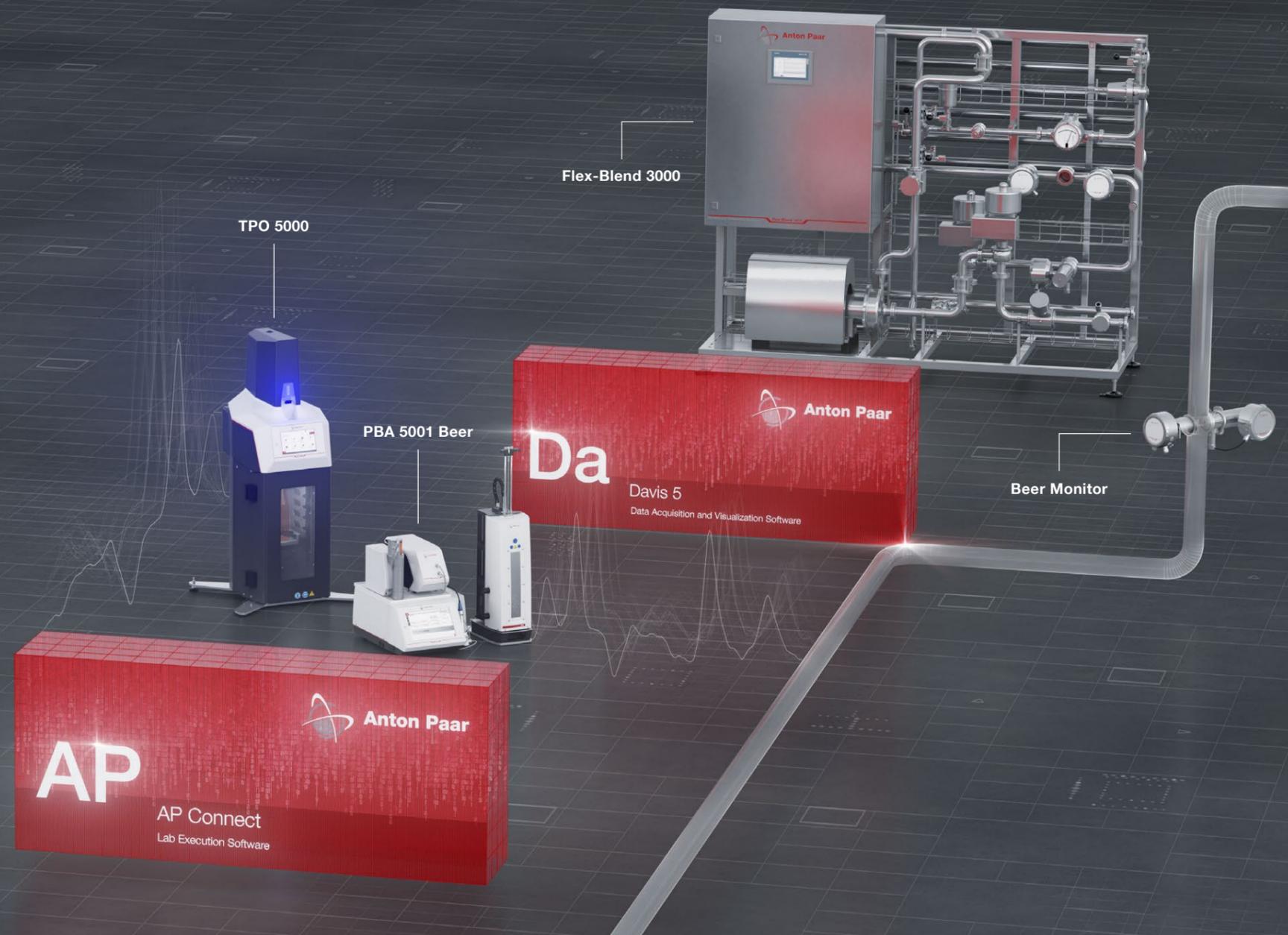
The inline sensor Beer Monitor reports results directly from the line. Connected via the Davis 5 software, it's automatically calibrated and adjusted, taking lab measurements as a reference. The blending, carbonation, and dosing system Flex-Blend 3000 optimizes recipe management for minimum product loss and changeover time.

Go paperless

Centralize your lab data and store all your measurements in a single digital space. With our lab execution software, AP Connect, your data is accessible from any network computer, whenever you need. Streamlining your data flow frees up time for analysis and ensures full traceability.

Upgrade step by step

Our solutions give you the freedom to upgrade your analytical capabilities step by step, for example, to a higher accuracy level, high-end turbidity measurement, full automation, or TPO analysis.



Craft2Craft package: Your entry ticket to quality control

Packed into a convenient transportation suitcase, our advantageously priced Craft2Craft package includes a choice of the following instruments:

- DMA 35 extract meter
- CarboQC At-line CO₂ meter
- CboxQC At-line CO₂ and O₂ meter
- OxyQC O₂ meter
- Alex 500 alcohol and extract meter

It's your entire lab in a single bundle.



BUY NOW



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We're confident in the high quality of our instruments. That's why we provide **a full warranty for three years.**

All new instruments* include repair for three years. You avoid unforeseen costs and can always rely on your instrument. Alongside the warranty, we offer a wide range of additional services and maintenance options.

*Due to the technology they use, some instruments require maintenance according to a maintenance schedule. Complying with the maintenance schedule is a prerequisite for the three-year warranty.

