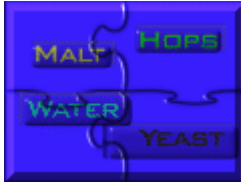


Our focus on analytical tests and testing. Tips and advice.

As we research the literature, perform our own laboratory research and work with the standardized test protocols and methods in the industry we will attempt, on this page, to report tricks and tips to help our clients better understand some of the tests performed on their products and to guide them if performing some of these tests in their own laboratories.



Analytical Tricks and Tips (#1)

This first test tip arises as a result of numerous client requests for us to test beer samples for beer bitterness as a "check service" against their own testing of the same beers.

Brewers: Bitterness Testing.

International Bitterness Unit (IBU) testing, via iso-octane* extraction, while technically a simple assay, can be fraught with some difficulties. Beers with higher extract content (sugars and protein) can sometimes lead to a very viscous situation that does not lend itself to effective phase separation between the iso-octane and the aqueous phases. This leads to ineffective removal of the upper phase for the spectrophotometric estimation of the alpha acid content. One simple way around this issue is to take the centrifuged tubes and to briefly re-shake them to break up the emulsion. Usually, following this, a second centrifugation for a few minutes leads to clear and distinct phase separation. Yes you can break the rules if it makes for a better isolation, separation and correct result.

* Always use the best grade of iso-octane.