



Beer Analysis and Panels

Tri-Cities Wine Lab is NOT just for wine.

Our services continue to grow.

Need something else? *Let us know!*

| Value Panels | Tests Included | Price | Vol. |
|--------------------|---|-------|--------|
| Wort Panel | Plato, SG, PAN, pH, SRM, BU | \$82 | 150 mL |
| Mid-Ferm Panel | ABV, SG, pH | \$36 | 50 mL |
| Brewer Stats | OG, FG, RE, AE, RDF, ADF | \$20 | 50 mL |
| Brewer Stats & ABV | Brewer Stats, ABV, ABW | \$30 | 50 mL |
| Beer Check Panel | ABV, ABW, SRM, BU, pH | \$74 | 150 mL |
| Beer Panel | Brewer Stats, ABV, ABW, SRM, BU, pH | \$92 | 150 mL |
| Sour Beer Panel | Brewer Stats, ABV, ABW, SRM, BU, pH, TA, VA | \$117 | 150 mL |

| Category | Individual Analysis | Method | Price | Vol. |
|-----------------|--|------------------------|-------|--------|
| Acids | Acetic Acid (VA) | Enzymatic Colorimetric | \$20 | 50 mL |
| | pH | ASBC Beer-9 | \$10 | 50 mL |
| | Titrateable Acidity (TA) as Tartaric, Malic, Citric or Lactic Acid | ASBC Beer-8 | \$15 | 50 mL |
| | *Contact us about Lactic Acid Testing | Enzymatic Colorimetric | * | 50 mL |
| Alcohol | Alcohol by Volume (ABV) or by Weight (ABW) | ASBC Beer-4G | \$20 | 50 mL |
| Bitterness | Bitterness (BU) for wort or beer | ASBC Beer-23A | \$50 | 100 mL |
| | Iso Alpha Acid (IAA) Estimate | ASBC Beer-23A | \$52 | 100 mL |
| Color | Color (SRM) | ASBC Beer-10A | \$18 | 50 mL |
| Density Related | Calories per 12 oz | ASBC Beer-4E | \$10 | 50 mL |
| | Specific Gravity (SG) | ASBC Beer-2B | \$10 | 50 mL |
| | Sugar (g/12oz) | ASBC Beer-4E | \$10 | 50 mL |
| Nitrogen | Ammonia (NH ₃) | Enzymatic Colorimetric | \$20 | 50 mL |
| | Primary Amino Nitrogen (PAN) | Enzymatic Colorimetric | \$20 | 50 mL |
| | YAN - Calculation of PAN and NH ₃ | Calculation | \$35 | 50 mL |
| Polyphenols | Polyphenols mg/L | Enzymatic Colorimetric | \$20 | 50 mL |
| Sulfur Dioxide | Free or Total Sulfur Dioxide (F. or T. SO ₂) | Enzymatic Colorimetric | \$14 | 50 mL |

| Brewer Stats Acronym Definitions | |
|-----------------------------------|---------------------------------------|
| AE = Apparent Extract | OG = Original Gravity |
| FG = Final Gravity | RE = Real Extract |
| RDF = Real Degree of Fermentation | ADF = Apparent Degree of Fermentation |

Ask about our *True to Type Plan*. We customize a testing package for your facility to ensure your brews are consistently and high quality. Keep your brews True to Type with consistent monitoring of tests that matter like ABV, pH, color, bitterness and extracts. We can also work to provide sensory panel documents that guide your crew's tastings from batch to batch.

True to type plans qualify for a discount from normal list prices.