

Analytical Services For Breweries



The information you need, not just the data

Packages

New Brand	25% Discount	\$159.75
<i>ABV, Calories, Carbohydrates, Color, IBU, Protein, Real Extract, Real Degree of Fermentation</i>		
Finished Beer	10% Discount	\$102.60
<i>ABV, Calories, Carbohydrates, Protein</i>		
Spoiler Check	5% Discount	\$142.50
<i>Hop Resistant Lactobacillus and Pediococcus, Diastaticus, Microbial Contamination</i>		
Water Panel		\$85
<i>Bicarbonate, Calcium, Carbonate, Chloride, Iron, Magnesium, Nitrate, pH, Phosphorus, Potassium, Sodium, Sulfate, Total Alkalinity, Total Dissolved Solids (est.), Total Hardness (lime)</i>		

Microbiological Tests

Diastaticus	\$50
<i>via PCR</i>	
Hop Resistant Lactobacillus and Pediococcus	\$50
<i>via PCR</i>	
Microbial Contamination	\$50
<i>via Plating: Yeast, Bacteria, Mold</i>	
Wild Yeast	\$50
<i>Plating: Saccharomyces and Non-Saccharomyces</i>	

Chemical Tests

ABV/ABW	\$31
Calories	\$21
Carbohydrates	\$31
Carbohydrates	\$46
<i>if PVPP was used</i>	
Carbon Dioxide	\$36
Color	\$16
Density	\$21
FAN	\$31
<i>Free Amino Nitrogen</i>	
IBU	\$41
pH	\$0
Protein	\$31
Protein	\$46
<i>if PVPP was used</i>	
Real Extract	\$21
Real Degree of Fermentation	\$21
Titrateable Acidity	\$26
VDK	\$46
<i>as Diacetyl</i>	

Your East Coast QC Lab

Located in Central Virginia



Ready to Get Started?