# Your Partner for Quality Analysis in Craft Brewing

Brewers rely on Hach® for the right instrument for the monitoring quality analysis to optimize flavor, stability and product quality. So which instrument is right for your needs?

#### **Hach AT1000 Titrator Series**

Automated titration for accurate and repeatable measurement, with complete traceability. Safe to use – minimal reagent contact and no need to use color indicator. Multiple parameters on one instrument. Beverage application packs available for key parameters such as Total Acidity, pH, and SO<sub>2</sub>.





## Hach HQ40D Meter and Probe for Portable pH, Conductivity/TDS Measurements

Maintain a more consistent flavor profile by measuring pH levels throughout the mash process and DO in your wort. Ideal for simulating the activity in the fermentation vessel.

#### **Hach Craft Brewing Test Kit**

Developed specifically to meet the needs of the craft brewer. The kit tests water quality parameters critical to supporting fermentation and monitoring source water contaminants that affect beer flavor stability. Includes everything you need.





### Hach Orbisphere 3100 Portable Oxygen Analyzer

Assures measurement accuracy in detecting small or large oxygen pick-ups across the brewing process. It's built to travel with you, measure where you need it most, and can handle the extremes encountered in every day brewing processes like spot checks of in-line instrumentation of overall DO control in a craft brewery.

## Hach DR6000 Spectrophotometer with Brewery Analysis Application Software for MEBAK or ASBC

The DR6000 provides confidence in your quality testing and measures key brewing parameters, including color, VDK, Bitterness, FAN and Total Polyphenols – with pre-programmed ASBC and MEBAK methods to ensure the best product quality and taste of your beer. The Brewery Analysis Package software upgrade contains 12 specific brewery assays that conveniently upload via USB to a DR6000.



Please contact us to discuss how these analytical measurements can support your brewing quality and challenges.

hach.com

