

Quality Control Starter Guide for Breweries



Do you want to start a lab, but have no idea where to start? There are many directions you can go. Luckily, getting started doesn't have to be expensive or complicated.

Whatever style of beer you brew, whether on an industrial or craft scale, you cannot afford to compromise on quality. Sartorius helps you meet the industry's growing challenges with smart, tailor-made quality control solutions for routine testing along the entire production process. Easy-to-use, up-to-date, ready-to-go.

We are happy to guide you through the initial steps to get started, while using a broad portfolio in your new brewery.

Find out more and contact your Sartorius beer QC expert: www.sartorius.com/beer-qc

Products Needed for the Most Relevant Applications in Your Beer QC Process

Discover the different steps in the beer workflow and get to know the variety of applications and solutions Sartorius offers for setting up your lab.


Product	Beer Applications Within Your Workflow
Moisture Analyzer	Moisture Determination
Microsart® e.motion Dipenser & Microbiology Membranes	Water Testing, Spoilage Detection
Microsart® Manifold	Water Testing, Spoilage Detection
Microsart® e.jet pump	Water Testing, Spoilage Detection
Biosart® 250 Funnels	Water Testing, Spoilage Detection
Biosart® 100 Nutrient Media	Water Testing, Spoilage Detection
Nutrient Pad Sets (NPS)	Water Testing, Spoilage Detection
Propenser & Propenser Plus	Water Testing, Spoilage Detection, Analytical QC

Product	Beer Applications Within Your Workflow
Arium® Mini Water System	Water Testing, Spoilage Detection, Analytical QC
Pipette & Pipette Tips	Water Testing, Spoilage Detection, Analytical QC
Filter Papers	Analytical QC
Minisart® Syringe Filters	Water Testing, Spoilage Detection, Analytical QC
Claristep® Filtration System	Analytical QC
Lab Balance	Analytical QC, Check Weighing
MD8 Airport	Air Monitoring
Gelatin Filters/BacTair Plates	Air Monitoring



Additional Items (not supplied by Sartorius)

Product	Beer Applications Within Your Workflow
Laminar flow hood/Biological safety cabinet	Microbiological testing hood
Autoclave	Sterilizing apparatus
Microscope	Visual Testing
Incubators	Need at least 2 (bacterial & fungal detection)
HPLC/GC Instrument	Analytical testing
Refrigerator	Media storage
Thermometers	Multiple for incubators/refrigerators
70% EtOH or 33% H2O2 or 5% NaOCl	Disinfectanting chemical agents mixed with water
Gloves (preferred to be sterile)	PPE to prevent cross-contamination
Forceps	Membrane transfer device

 Discover More:
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