

## BeerLab



The BeerLab Touch is a fast, simple and reliable analysis system for determining multiple parameters in Beer and Water.

Rating: Not Rated Yet

**Price**

[Ask a question about this product](#)

### Description

The BeerLab Touch and BeerLab Junior offer quality control personnel a reliable and efficient means to monitor the brewing process plus ensuring quality control in breweries and microbreweries.

With the BeerLab analysis systems it is now possible to analyse a wide group of parameters on beer and water with only one instrument. In only 15 minutes it is possible to analyse up to 16 samples with the Touch model and up to 3 samples with the Junior model.

### Advantages:

- Easy to use - they system does not require specific training
- Calibration free - the analyser is supplied pre-calibrated
- Maintenance free - includes 3 year analyser warranty
- At line analysis - can be run by unskilled operators
- Simple - low toxicity reagents in pre-filled cuvettes
- Rapid results - results in minutes on micro-samples
- Cost effective solution - rapid return on investment

[Click here to watch a demonstration of the BeerLab Touch.](#)



### The BeerLab Systems:

- **BeerLab Touch**

Is designed for analyses of beer and water, is able to analyse 16 samples at the same time, endowed with 5.7" LCD Touchscreen, printer, incubation cells, Ethernet (LAN) connection, USB for PC Connection, USB transfer of the analyses' data.

▪ BeerLab Junior



Designed for analyses of beer, is able to analyse 3 samples at the same time, endowed with 4.3" LCD touchscreen, USB for PC connection, Bluetooth 2.1.

**Method:**

1. Add the required sample volume to the reagent vial.
2. Follow the instructions displayed on the screen.
3. Results are automatically calculated, displayed and printed.

**Specifications:**

	BeerLab Touch	BeerLab Junior
Incubation Module	37°C thermostat block with 16 positions	Included in the photometric module
Simultaneous Sample Analyses	16 samples	3 samples
Multiple Analyses on a Sample	Yes	No
Weight	2.8kg	0.8kg
Dimensions	W – 32cm, D – 29.5cm, H-13cm	L – 15cm, D-22cm, H-8.3cm
Power Supply	24V DC	24V DC or lithium ion battery (optional)
Connectivity	2 USB 2.0 to transfer the database of tests performed and update the configuration and software. 1 USB type B for technical service and PC connection. 1 Ethernet (LAN)	1 USB type B for technical service and PC connection. Bluetooth 2.1
System	Photometer with temperature controlled at 37°C	
Measurement	Solid state opto-electronic devices	
Photometric Range	620 nm, 578 nm, 520nm, 420 nm, 366 nm, 280 nm (wavelength)	
Photometric Module	8 channels with different wavelengths each, in 4 reading cells	
Internal Storage	4 GB internal memory to store the performed tests	

Database Format	CSV and XML file, compatible with all formats of database (eg: XLA, SQL)
Printer	Integral graphic printer 80mm width
Environmental Operating Conditions	System and its accessories can be used at room temperature ranging from 15°C to 35°C and with a relative humidity of 20%-90% without condensation.

### Tests Available:

#### ■ Beer

- Fermentable Sugars
- Lactic Acid D + L
- Bitterness (available with the Touch model only)
- Colour
- Alcohol Content
- pH must
- Starch
- Organic Nitrogen
- Inorganic Nitrogen

#### ■ Water

- Calcium
- Magnesium
- Bicarbonate
- Chloride
- Potassium
- Sulphate

[Click here for further information regarding the BeerLab Touch](#)