

LAB SERVICES

All services require an estimated sample volume of 12oz/355mL, unless otherwise noted. All prices are per sample. [Submit a request.](#)



Beer Spec Services

Beer Spec Services have a turnaround time of 2 days.

ABV

LAB-009

\$61

Estimating alcohol by gravity measurements can be unreliable for fruited or barrel-aged beer. Ensure label compliance with our TTB-certified analysis, using our Anton Paar Beer ME with DMA 4500 M, to determine the alcohol by volume (%v/v) and specific gravity of your beer. Additional extracts are available upon requests (Extracts, LAB-007). TTB-certified, ASBC Method: Beer-4G

EXTRACTS: FG, AE, RE, OE, ADF, RDF

LAB-007

\$61

Determines specific gravity, apparent extract, real extract, original extract, apparent degree of fermentation, and real degree of fermentation using an Anton Paar Alcolyzer Beer ME with DMA 4500 M. Additional extracts available upon request. TTB-certified, ASBC Method: Beer-4G.

IBU

LAB-010

\$50

Looking to dial in the perfect bitterness in your prized pilsner? Establish consistent hop utilization by measuring total hop bittering compounds, reported as Bitterness Units (BUs). TTB-certified, ASBC Method: Beer-23A

pH & TITRATABLE ACIDITY

LAB-006

\$31

Regular pH testing can ensure consistency of the brewing process and is a great way to monitor fermentation performance. Titratable acidity (TA) is used to quantify the number of organic acids in a product, for beer this is assumed to be lactic acid. pH Acidity is TTB Certified, ASBC Methods: Beer-8 and Beer-9

CALORIES

LAB-012

\$31

Maybe you don't want to know the calories in your milkshake IPA, but some retailers might. We can help determine calories using real extract and alcohol measurements. ASBC Method: Beer-33

FAN

LAB-013

\$86

Yeast thrive on sugar in the wort, but a common yeast performance issue is inadequate nitrogen. Tracking Free Amino Nitrogen (FAN) can help determine if additional yeast nutrient is needed. Results reported as FAN (mg/L) in wort or beer using a spectrophotometer. ASBC Method: Wort-12A.

POLYPHENOL

LAB-014

\$86

Polyphenols in beer can lead to undesired chill haze and astringency. Determines total polyphenols (TP, mg/L) in beer using a spectrophotometer. ASBC Method: Beer-35

TOTAL PROTEIN

LAB-015

\$86

Protein content in beer determines foam retention, mouthfeel, and plays an important role in colloidal haze. Results are collected using a spectrophotometer and reported as total protein content by weight (% w/w); note that PVPP stabilized beer will require an additional Total Polyphenol analysis for accuracy. ASBC Method: Beer-11C

HAZE

LAB-016

\$33

How much haze is "hazy"? We can help determine the consistency of your hazy IPAs or check for chill haze in your lagers. The level of haze/turbidity is reported as Nephelometric Turbidity Units (NTUs), as well as the absorbance value ratios S25/S0 and S90/S0, using an Anton Paar HazeQC ME.

Microbiology Services

Microbiology Service turnaround times vary. Estimates are listed in the service description.

LMDA+
LAB-008
\$39/plate

A good catch-all media for bacterial contaminants. Great for monitoring packaging-line hygiene and environmental/water samples. Clearing/color change of the media can be used to identify acid producing bacteria. ASBC Methods: Microbiological Controls 2 and 5. Turnaround time is 3 days.

MRS+ (AEROBIC & ANAEROBIC)
LAB-003
\$39/plate

A media tailored for growing lactobacillus, it is used to identify some of the more problematic bacterial beer spoilers. The addition of cycloheximide suppresses the growth of brewing yeast. ASBC Methods: Microbiological Controls 2 and 5. Turnaround time is 5 days.

LCSM
LAB-001
\$37/plate

A go to if you are experiencing hyperattenuation and/or overcarbonation in packaged product and suspect a diastatic yeast contamination. Our optimized LCSM recipe provides the greatest sensitivity to a wide range of STA1+ yeast strains. ASBC Methods: Microbiological Controls 2 and 5. Turnaround time is 3 days.

WLN
LAB-002
\$37/plate

Different brewing strains show distinct colony morphology and color on this media making it a great option for monitoring the purity of your yeast and testing for yeast cross contamination. ASBC Methods: Microbiological Controls 2 and 5. Turnaround time is 4 days.

DESCRIPTIVE ANALYSIS: BACTERIA
LAB-018
\$28/colony

A method for a quick characterization of a bacterial contaminant. Gram and Catalase status can narrow in on whether the bacterial colony may pose risk as a beer spoiler. ASBC Methods: Microbiological Control 3. Turnaround time is immediately after incubation.

qPCR - STA1
LAB-004
\$72/sample

An assay to detect the presence of the STA1+ gene in diastatic *S. cerevisiae* strains. The STA1 gene encodes the enzyme that breaks down starch, resulting in re-fermentation and overcarbonated packaged product. We recommend a combination of LCSM plating and PCR for the detection of STA1+ diastatic yeast. Turnaround time is 3 days.

16S/ITS SEQUENCING
LAB-020
\$176/colony

If you have a recurrent contamination or have isolated a wild bacteria/yeast and want to know what species it is, direct colony sequencing is the way to go. Turnaround time is 10-14 days.

Flavor Profiling Services

Flavor Profiling Services have a turnaround time of 3 days.

VDK
LAB-017
\$121

The presence of diacetyl, an off-flavor produced and later reabsorbed by yeast, is a great way to gauge fermentation progress. If you're worried about hop creep or want to ensure that your diacetyl rest is adequate, our GC-ECD method will report diacetyl concentration in ppb. ASBC Method: Beer-25
If sending sample that is prior to packaging, please keep samples cold.

Strain Banking Services

Strain Banking Services have a turnaround time of 7-10 days.

PRIVATE STRAIN BANKING (FOR PROBEW CUSTOMERS)
LAB-005
\$150

Bank your own private strain with us! From house strains to wild captures, we'll store your yeast culture to propagate at your request.