

# Products for Beer Analysis

RAFT BREWERIES • BREWERIES • BREWPUBS • HOME BREWERS • CRAFT BREWERIES • BREWERIES • BREWPUBS • HOME BREWER

## Temperature



**Stainless Steel Probe**

**HI 9043** Thermometer with 20" or 48" Probe

- Thermocouple Thermometer with a Choice of Either **HI 766TR1** (20") or **HI 766TR2** (48") K-Type Thermocouple Probe
- Allows Temperature Readings From Center of Mash Bed
- Greater Accuracy Than Bimetal Gauge Thermometers
- Faster Response Time than a Thermometer in a Thermowell



## Brewing Test Basics

### Mash pH and Temperature Values

Know optimum temperature and pH ranges for amylase enzymes. Help maximize yield and product consistency.

### Beer Haze

In filtered beer, known values in European Brewery Convention or Formazin Turbidity Units help you to maintain brilliance. If the product is unfiltered, a consistent amount of yeast in suspension is important as well.

### Water Quality and Mineral Content

Many beer styles are associated with specific concentrations of ions. Test for brewing water minerals of classic beer styles.

## pH

**Stainless Steel Probe**



**HI 99151** Portable pH Meter with Electrode

- Waterproof
- Combination pH/Temp Probe
- Protective Rubber Boot

**HI 98127** pH Tester

- Waterproof
- Replaceable Electrode Cartridge
- Economical

**Built-in Temp Probe**



## Beer Haze

**HI 94124** Portable Haze Meter

- Small Cuvet Sample for Accurate Readings
- 2 or 3 Point Calibration
- Results in Less Than 30 Seconds

**Log and Recall Results**

**PC Compatible**



**Your Beer Analysis Resource**

## Water

**HI 3818B** Multiparameter Test Kit

- Easy Titration or Comparator Tests
- Includes Chloride, Magnesium, Sulfate and Calcium



**ISO 9001:2000 CERTIFIED**

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