
 Test report

Sample's name 1. Secondary Fermentation Beer

- 0039 06

- 0039 23

- 0039 105

Date of received 10 September 2018 Analysis date..... 10 September 2018

Results

Beer analysis		Unit	Secondary Fermentation Beer		
			0039 06	0039 23	0039 105
1.	Alcohol	% w/w	6.43	6.05	6.03
2.	Alcohol	% v/v	8.27	7.81	7.78
3.	Original Extract	% w/w	19.19	19.09	19.13
4.	Real Extract	% w/w	7.23	7.81	7.89
5.	Apparent Extract	% w/w	4.39	5.14	5.23
6.	Specific Gravity	-	1.01724	1.02020	1.02056
7.	pH	-	4.37	4.40	4.44
8.	Color	EBC	160	150	125
9.	RDF	%	64.76	61.55	61.22
10.	ADF	%	77.10	73.08	72.66
11.	Calories	Kcal/100 ml	71.37	71.00	71.15
Fermentation by product		Unit	Secondary Fermentation Beer		
			0039 06	0039 23	0039 105
1.	Acetaldehyde	ppm	12.08	10.08	19.46
2.	Ethyl acetate	ppm	41.71	35.30	33.72
3.	1-Propanol	ppm	31.92	26.23	23.52
4.	Isobutanol	ppm	23.19	22.35	22.00
5.	Isoamylacetate	ppm	1.06	1.05	1.25
6.	Isoamylalcohol	ppm	104.53	101.00	102.56
7.	Ethyl caproate	ppm	0.14	0.12	0.16
8.	Ethyl caprylate	ppm	0.16	0.14	0.17