

PT 100: Beer - physico-chemical analyses

Details of the program:

- Proficiency testing scheme created in 2019
- **25 registered laboratories from 10 countries**
- 4 rounds per annual series
- The time for analysis is 4 weeks
- Samples are shipped via express carrier around the 15th of the month.



Schedule:

| DATE | CODE | MATRIX | VOLUME |
|---------|-------|-------------------|-----------|
| October | 04100 | Flavoured beer | 6 x 33 cl |
| January | 02100 | Dark beer | 6 x 33 cl |
| April | 01100 | Lager beer | 6 x 33 cl |
| June | 03100 | Alcohol free beer | 6 x 33 cl |

| ANALYTES | The list of analytes below varies according to the nature of the sample | |
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| <p>Physical analyses: Apparent attenuation, density, relative density, dry extract (real, apparent, original), bitterness, ashes, haze, EBC color at 430 nm, dissolved O₂ content, consistency of the head</p> <p>Sugars: total sugars, glucose, fructose, glucose + fructose, maltose, maltotetraose, maltotriose, arabinose, xylose, sucrose</p> <p>Organic acids: pH, total acidity, volatile acidity, acetic acid, L-malic acid, L-lactic acid</p> <p>Alcohols: alcoholic strength, 2-methylbutanol, 3-methylbutanol, 2- methylbutanol + 3-methylbutanol,</p> | <p>Other organic compounds: Ethanal, acetal, ethyl acetate, total aldehydes, diacetyl</p> <p>Cations: Copper, Lead, Iron, Magnesium, Potassium, Sodium, Calcium, Zinc</p> <p>Phosphates</p> <p>Sulfur dioxide</p> <p>Carbon dioxide</p> <p>Overpressure</p> <p>Nutritional values: Carbohydrates, Lipids, Proteins, Energy</p> | |

Note: Matrices and analytes may be changed or removed for technical or scientific reasons. Please refer to current application form available in your member area (www.bipea.org).