

Table 12.1
QC Checks on Beer

Parameter	Frequency
Clarity	Every batch
CO ₂	Every batch
Foam	Pour – every batch; instrumental (NIBEM recommended) monthly
Haze breakdown	Small pack – total polyphenol and Tannometer monthly
Color	Every batch
Ethanol	Every batch
Apparent Extract (ergo Original Extract)	Monthly
Fermentable Extract	Monthly
Bitterness	Every batch by spectrophotometry; monthly by HPLC
Free amino nitrogen	Monthly
pH	Every batch
Volatile compounds	Monthly
Inorganics (notably iron, copper, sulphate, chloride, nitrate)	Monthly
Sulphur dioxide	Every batch if there are legal requirements to label if above a certain level (i.e., 10 ppm in U.S.); otherwise monthly
Polyphenols	Monthly
O ₂	Every batch
N ₂ (if used)	Every batch
Microbial status	Monthly
Taste clearance	Every batch
Flavor profile (or trueness to type)	Monthly