Bueche µLAB
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Analyical report for Faux-Bourdons brewery

Standard parameters measurment *09/12/22*

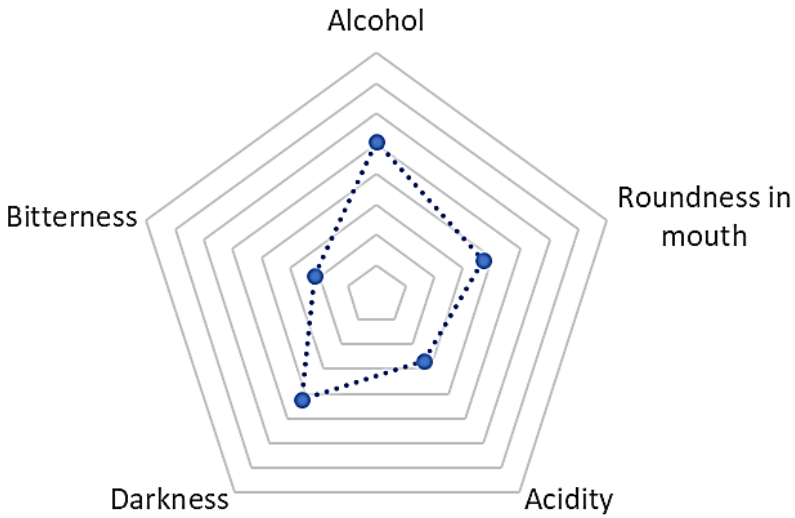
ANALYSIS PERFORMED

Samples were analysed twice for measuring alcohol, density, EBC color, pH and IBU bitterness. Alcohol and density were established by using an Alex 500 from Anton-Paar, following the measurment protocol advised by the manufacturer. EBC color, pH and IBU bitterness were established by using Mebak protocols.
Residual sugars as well as organic acids were measured by ionic chromatography. Finally, higher alcohol and esters were assessed by Headspace GS-MS, as suggested by MEBAK protocols.
These parameters allow to draw the "identity card" of the beer.

Samples :

1. Operculette Lot OP2

	Alcohol (%V/V)	Density (g/cm3)	Alcohol (%W/W)	Ap. extract (%W/W)	Re. extract (%W/W)	Or. extract (%W/W)	ADF (%)	RDF (%)	Calories (kJ/dl)	pH	EBC color	IBU bitter	Comment
Operculette	7.54	1.0096	5.89	2.92	5.55	16.68	82.50	68.70	256.62	4.47	75	25	



Le Pâquier, the 09th of December 2022

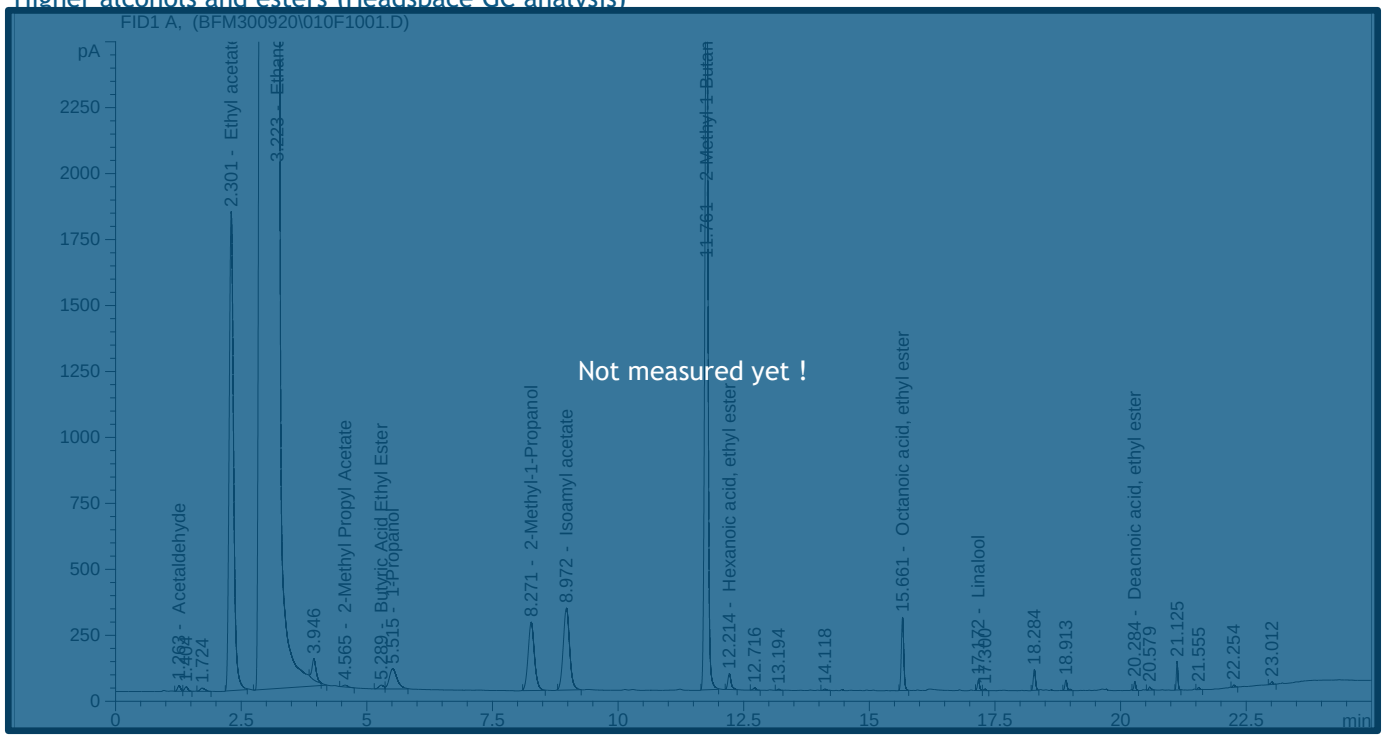
Dr Matthieu Bueche

www.buecheulab.ch

Residual suger profile
Not yet available!

Organic acids profile
Not yet available!

Higher alcohols and esters (Headspace GC analysis)



Pk	Compound name	Amount (ng/µl)	Flavor, description
1	**Acetaldehyde**	NA	Green apple flavor. Acetaldehyde is present in all beers.
2	**Ethylacetate**	NA	Nail varnish or solvent like flavor. Ethyl Acetate is present in all beers as it a natural part of the fermentation process by yeast
3	**Ethanol**		
4	**2-Methyl Propyl Acetate**	NA	
5	**Butyric Acid Ethyl Ester**	NA	
6	**1-Propanol**	NA	Rough flavors, harshness of beer
7	**2-Methyl-1-propanol**	NA	Rough flavors, harshness of beer
8	**Isoamyl-acetate**	NA	Common ester flavor which is present in all beers. It is perceived as a banana, pear drop or fruit like flavor
9	**2-Methyl-1-butanol**	NA	Fruity flavor

Tasting notes
To be defined !