



Beer Quality Control: Tips and Tricks for Your Microbiology Lab

Optimize Your Workflow Process



Avoid Contamination

Good Filtration Practice

- Agitate your sample before filtration to homogenize the sample
- Once all filtration is complete, tilt manifold to remove any liquids and let all parts to dry

Good Pipetting Practice

- Sterile syringe filters help ensure clean water to wet nutrient pads from Bottle Dispensers
- The use of filter tips may help to prevent risks of cross contamination in microbiology

Good Service & Maintenance Practice

- Decontaminate your equipment daily in order to prevent secondary contamination



Save Time

Good Filtration Practice

- To improve speed, decrease CO₂ level in your sample by agitating before filtration
- Filter cold beer to prevent air bubbles and speed up filtration
- Use a conical shaped funnel to help lift the carbonation up off the membrane to speed up filtration



Improve Results

Good Filtration Practice

- Avoid making pleats when positioning the membrane on the filtration support
- Place the membrane onto media by rolling onto the nutrient surface

Good Pipetting Practice

- Use Low Retention tips to improve pipetting accuracy when pipetting viscous liquids such as wort
- When working with warm liquids (>RT) it's recommended not to pre-wet the pipette tip and change after every dispensing
- Reverse Pipetting technique improves accuracy when pipetting foaming liquids

Good Service & Maintenance Practice

- Maintain your equipment regularly to optimize performance





Beer Quality Control: Tips and Tricks for Your Analytical Lab Optimize Your Workflow Process



Avoid Contamination

Good Lab Water Practice

- Always dispose the first mL of dispensed water before use to optimize purity
- If you need to store water, use glass bottles to avoid contamination of leachables & extractables



Save Time

Good Weighing Practice

- Environmental temperature will impact the density and volume therefore affecting the weighing result. Weighing at stable environment temperature or at the same temperature for instant readings will avoid inconsistent repeatability of results
- Electromagnetic fields from motors and magnets near to the balance in the manufacturing areas and conveyors will unstable the readings and result. Keep a safe distance from the balance (1-3 m).



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