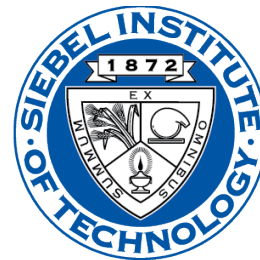


Metropolitan State University of Denver Beverage Analytics

QA/QC LABORATORY SERVICES



Powered by The Siebel Institute

BEER and CIDER:

(\$USD)

• Alcohol, %w/w or %v/v	\$25
• Calories	\$35
• Specific gravity	\$25
• Real & Apparent Extract	\$25
• CO ₂ and Air	\$36
• Bitterness (IBU)	\$37
• Color (SRM)	\$16
• Diacetyl	\$62
• NOPA	\$35
• pH	\$10
• Chill haze or Turbidity	\$20
• Protein	\$45
• Carbohydrates	\$65
• Total acidity	\$26
• Iso-alpha acids	\$45
• Elemental Analysis: Zn, Fe, Cu, Ca, Na, K, P, or Mg	\$45
• Beer Package 1: alcohol, density, specific gravity, real and apparent extract, attenuation	\$47
• Beer Package 2: Beer Package 1 plus pH, color, IBU, CO ₂ and air	\$116

WINE and JUICE:

• Alcohol	\$50
• Brix	\$10
• Titratable acidity	\$26
• L-Malic acid	\$25
• Citric acid	\$30
• Acetic acid/ Volatile acidity	\$35
• Free SO ₂	\$40
• CO ₂ and Air	\$41
• pH	\$10
• Sugars: Glucose/ Fructose/ Sucrose	\$50



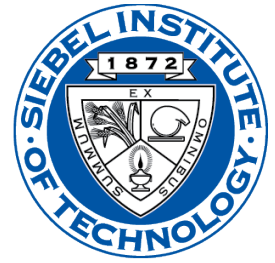
Tivoli Student Union
900 Auraria Parkway, Suite 145
Denver, CO 80217

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Katie Strain
(303) 605-7028
kstrain3@msudenver.edu

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WINE AND JUICE, ctd

(\$USD)

• Free amino nitrogen (NOPA)	\$35
• Ammonia	\$18
• Yeast assimilable nitrogen (YAN)	\$48
• Harvest Package: Brix, pH, TA, YAN, L-Malic acid	\$97

DISTILLED SPIRITS:

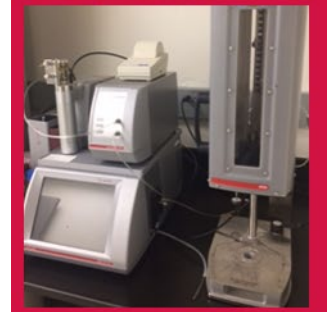
• True Proof via distillation	\$50
• Total solids	\$35
• Specific gravity	\$25
• Total acidity	\$36

GRAIN:

• Moisture	\$35
• 1000 kernel weight	\$15

MICROBIOLOGY in conjunction with MICROBIAL DOMAINS, LLC

• Yeast count & viability	\$35
• Rapid test (24 hour turnaround or less) of hop-resistant <i>Lactobacillus</i> and <i>Pediococcus</i> , <i>Brettanomyces/ Dekkera</i> , or <i>Saccharomyces cerevisiae var. diastaticus</i>	\$125
• Anaerobic & aerobic culturing, per one medium	\$45
• Aerobic culturing, per one medium	\$31
• Microbiological Analysis: Samples are cultured on selective media and visualized via Gram stain. Contaminants are identified via gene sequencing	\$150
• Gene sequencing and bioinformatics analysis for taxonomic identification, per sample, per gene	\$125
• Gram stain	\$20
• Sediment Analysis	**
• Strain isolation from mixed culture	\$150
• Custom microbiological analysis	**
• Cryogenic preservation/ yeast banking, per month of storage	**



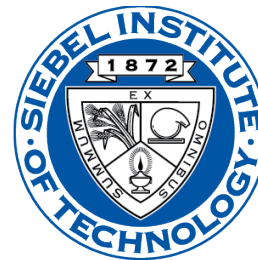
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ADDITIONAL SERVICES AND CONSUMABLES

• Plate package: Includes 10 x 100 mm petri plates with customized selective/differential media <i>e.g. LMDA, YMGP, WLD, LCSM, HLP, SDA, etc.</i>	\$45
○ Addition of cycloheximide to inhibit brewer's yeast (per package)	\$10
○ Addition of chloroamphenicol to inhibit bacteria (per package)	\$10
• Sterile liquid media, customized (150 mL)	\$45
• Sterile 50 mL sample tubes (25 per rack)	\$10
• Confidential microbiology consulting and experimentation (30 minute consult)	\$50
• Delivery or pick-up	**
• Shipping and handling	**
• Pilot brewing	**
• Classroom rental	**
• Sensory evaluations and/or training	**

**Please call or e-mail to discuss custom pricing.



You may submit a sample through the **ANALYSIS REQUEST FORM** on our website:
<https://msudenver.edu/beverage-analytics>

DELIVERED TO:

Tivoli Student Union
Suite 145
900 Auraria Pkwy
Denver, CO 80204

OR

SHIPPED TO:

Katie Strain
MSU Denver
Alcoholic Beverage QA/QC Services
1201 5th St.
Denver, CO 80217



Tivoli Student Union
900 Auraria Parkway, Suite 145
Denver, CO 80217

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