Online Beer Analysis
in the Brewing Process
Online Beer Analysis in the Brewing Process

1. Extract measurement at the lauter tun outlet controls the lautering process. The total extract content can be calculated by adding a flowmeter. This results in reduced effluent production and optimum initial extract content in the brewing kettle. First and last runnings can be separated for recovery, giving the most efficient extract usage and reduced effluent production.

2. Extract measurement at the brewing kettle controls the boiling speed, allowing the process to be terminated at the correct extract level. This has the benefit of efficient energy usage, ensures consistency for subsequent processes and allows an increased number of brews.

3. At the wort cooler outlet, the extract content of cold wort is determined continuously.

4. Anton Paar measuring systems ensure the continuous and accurate determination of the alcohol, real and original extract and CO₂ in beer. They are used for the control of beer blending and for high-gravity brewing before and after the filter.

5. Before packaging, the beer/water interface is detected. During packaging, the quality of the beer is continuously monitored.
Extract/Plato Monitor
Density or sound velocity measurement

Extract/Plato Monitor
Density or sound velocity measurement

Extract/Plato Monitor
Density or sound velocity measurement

Beer Monitor or Original Extract Monitor

Beer Monitor or Original Extract Monitor

Carbo Inline CO2 Analyzer

Mash tun
Lauter tun
Brewing kettle
Whirlpool
Wort cooler
Fermentation tanks
Candle filter
Instrumentation

1 2 3

Extract Monitor Sound Velocity
- Accurate extract measurement at the lauter tun, brewing kettle and after the wort cooler using sound velocity
- Inline installation

4 5

Extract Monitor Density
- Accurate extract measurement at the lauter tun, brewing kettle and after the wort cooler using density
- Bypass installation

4 5

Original Extract Monitor
- Accurate original extract measurement in beer
- Direct inline installation
- Maintenance-free operation
- Optional combination with Carbo CO₂ measurement for maximum system accuracy

4 5

Inline Beer Monitor
- High-precision measurement of alcohol, real and original extract
- Direct installation in the main line via a special Inline Pump
- Optional combination with Carbo CO₂ measurement for maximum system accuracy
- Measures the caustic concentration during CIP

4 5

Carbo 510 Smart Sensor | Carbo 520 Optical | Carbo 2100 MVE
- Carbo 510 Smart Sensor | Carbo 520 Optical: also available with operating terminal or with remote operating terminal
- Fast CO₂ measurement directly inline or in a bypass
- High measuring accuracy and repeatability
- Built-in settings for beer, soft drinks, mineral water, sparkling wine
- No drift, no calibration necessary
- Absolute maintenance free
- Selective CO₂ measurement (not influenced by forain gases)
- Fast measurement (measurement intervall 4 sec.)

4 5

Cobrix 5 Beverage Analyzer
- Continuous measurement of °Brix, % Diet, CO₂, alcohol, sugar inversion, original extract and additional parameters
- Inline or bypass version available
- For all soft drinks, beer types, wine, juices and FABs (alcopops)
- Flexible positioning of the evaluation unit up to 250 m away from the sensor