



BAPS

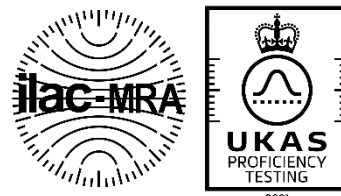
Brewing Analytes Proficiency Testing Scheme

Scheme Description

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LGC is the accredited PT provider of this scheme



Record of issue status and modifications

ISSUE	ISSUE DATE	DETAILS	AUTHORISED BY
11	Sep 2013	Included microbiological methods and codes, decimal places amended for various analytes. 'Trial' reference removed from samples 6A & 6B.	T.Noblett M.Whetton
12	Jan 2014	Method updates in appendices.	W.Gaunt
13	Aug 2014	Method updates in appendices.	W.Gaunt
14	Sep 2014	Sample 7 Alcohol free/low alcohol beer added for 2015. Inclusion of subcontracting information in 'Test Materials' section.	W.Gaunt
15	Sept 2015	Removed Hard copy report information Sample 6 removed. ABV added to sample 3	A.McCarthy W.Gaunt
16	Oct 2015	Additional information added for sensory testing	W.Gaunt
17	Sep 2016	Method updates for level 3 and general revision of appendices.	W.Gaunt
18	Sep 2017	Addition of aluminium, manganese and tin to 2L. SDPA updated for free diacetyl and free 2,3 pentanedione. Sample 8 added – gluten in beer.	W.Gaunt
19	Mar 2018	ASBC/EBC method references added	W.Gaunt
20	Sep 2018	RI (L1 & B1) removed, Dimethyl disulfide, methylthioacetate, hydrogen sulfide & maltotetraose removed. Diacetyl as VDK renamed. Chloride, phosphate & sulfate reduced to 1 decimal place. Updated method details to 'ALL' for microbiology samples and amended Methods paragraph.	W.Gaunt K. Carey
21	Aug 2019	Minor description change for gluten in beer (sample 8)	W.Gaunt
22	Jan 2019	General methods update	W.Gaunt
23	Sep 2020	Total diacetyl added for 2L & 3	W.Gaunt
24	July 2021	Updated email address and UKAS logo Structure revised for sample 7 – now split into 7A and 7B (alcohol free & low alcohol samples)	A.Collins W.Gaunt
25	Sep 2022	Arsenic, cadmium & lead added to L2. DP expanded for ABV in L7 (A&B). Colour @ 530nm removed from L3.	W.Gaunt
26	Sept 2023	New stout PT samples added. 7A & 7B adjusted to 500ml sample sizes. Microbiology ranges updated, units changed to reporting units.	W.Gaunt K.Carey
27	Jan 2024	Amended quantity for sample 07A and 07B	A Collins

Notes: Where this document has been translated, the English version shall remain the definitive version

Scheme Aims and Organisation

The primary aim of the Brewing Analytes Proficiency Testing Scheme (BAPS) is to enable laboratories performing the analysis of beer to monitor their performance and compare it with that of their peers. BAPS also aims to provide information to participants on technical issues and methodologies relating to testing of beer.

The BAPS scheme year operates from January to December. Further information about BAPS, including test material availability, round despatch dates and reporting deadlines, are available on the current BAPS application form.

The BAPS scheme is operated by LGC Standards in partnership with the Campden BRi (CBri), which is a world renowned company supporting food and drink businesses, through science, technology and information services. The CBri representatives are involved in the review of progress and performance of the scheme and provide advice on operation and future development of the scheme.

Test Materials

Details of test materials available in BAPS are given in Appendix A. The test parameters are continually reviewed to ensure they meet the needs of current laboratory testing and regulatory requirements.

Test material batches are tested for homogeneity for at least one test parameter where deemed appropriate. Details of homogeneity tests performed and results are given in the BAPS Scheme Reports.

Some aspects of the scheme, such as test material production, homogeneity testing and stability assessment, can from time to time be subcontracted. When subcontracting occurs, it is placed with a competent subcontractor and LGC is responsible for this work. The planning of the scheme, the evaluation of performance and the authorisation of the final report will never be subcontracted.

Statistical Analysis

Information on the statistics used in BAPS can be found in the General Protocol and in the Scheme Report. Methods for determining assigned values and the values for SDPA used for individual samples are given in Appendix A.

Sensory Testing

Scoring is based on a 0 to 9 scale where 0 = absent, 1 = detected and 9 = intense.

Each attribute is to be scored using against the 0 – 9 scale.

The quantification of key flavours and aromas in beer will be compared with other tasters and taste panels and against a reference value determined by the sensory panel at Campden BRI

The following qualitative comparisons will also be provided for each available attribute based on the scores provided by participants.

- % Agreement within panel

- % Agreement with all tasters
- % Agreement with Campden BRI

Full details of the qualitative and quantitative assessments provided are described in the Sensory reports.

Methods

For most analytes, unless a specific method is stated, then any appropriate method can be used to perform the testing, Methods are listed in PORTAL. Please select the most appropriate method from the list. If none of the methods are appropriate, then please report your method as 'Other' and record a brief description in the Comments Section in PORTAL.

Results and Reports

BAPS results are returned through our electronic reporting software, PORTAL, full instructions for which are provided by email.

The reports for these test materials will be available on the website within 10 working days of round closure.

The results for BAPS sample 5 are submitted using report proformas. The reports for these test materials will be issued via email within 15 working days of round closure.

APPENDIX A - Description of abbreviations used

Assigned Value (AV) - *The assigned value may be derived in the following ways:*

- From the robust mean (RMean). This is the median of participant results after the removal of test results that are inappropriate for statistical evaluation, e.g. miscalculations, transpositions and other gross errors. Generally, the assigned value will be set using results from all methods, unless the measurement is considered method-dependant, in which case the assigned value will be set by method as illustrated in the report tables.
For some analytes, where there is a recognised reference method for that type of measurement, this may be used as the assigned value for a particular analyte i.e. it would be applied to results obtained by any method.

Traceability: Assigned values which are derived from the participant results, or a sub-set of the results are not traceable to an international measurement standard. The uncertainty of assigned values derived in this way is estimated from the participant results, according to ISO 13528.

- From a formulation value (Formulation). This denotes the use of an assigned value derived from sample preparation details, where known and exact quantities of analyte have been used to prepare the sample.

Traceability: Assigned values calculated from the formulation of the test sample are traceable, via an unbroken metrological traceability chain, to an international measurement standard. The measurement uncertainty of the assigned value is calculated using the contributions from each calibration in the traceability chain.

- From a qualitative formulation (Qual Form). This applies to qualitative tests where the assigned

value is simply based on the presence/absence of the analyte in the test material.

Traceability: Assigned values calculated from the qualitative formulation of the test sample are traceable to a certified reference standard or a microbiological reference strain.

- From expert labs (Expert). The assigned value for the analyte is provided by an 'expert' laboratory.

Traceability: Assigned values provided by an 'expert' laboratory may be traceable to an international measurement standard, according to the laboratory and the method used. The uncertainty of measurement for an assigned value produced in this way will be provided by the laboratory undertaking the analysis. Details of traceability and the associated uncertainty will be provided in the report for the scheme/round.

Range - The concentration range at which the analyte may be present in the test material.

SDPA – The SDPA represents the 'standard deviation for proficiency assessment' which is used to assess participant performance for the measurement of each analyte. This may be a fixed value (as stated), a percentage (%) of the assigned value or based on the robust standard deviation of the participant measurement results, either across all methods or by method depending on whether the measurement made is method dependent (see assigned value).

Units - This indicates the units used for the assessment of data and in which participants should report their results. For some analytes in some schemes participants may have a choice of which units to report their results, however, the units stipulated in this scheme description are the default units to which any results reported using allowable alternative results will be converted to.

DP - This indicates the number of decimal places to which participants should report their measurement results.

BAPS Scheme Description

Samples PT-BA-01L and PT-BA-01B: Lager/Ale (Bitter) for Chemical Analysis**Supplied as:**

Four canned or bottled products (440mL or greater)

Analyte	Method	EBC/ASBC reference**	Range	AV	SDPA	Units	DP
Alcohol by Volume	Distillation/density meter Distillation/SG bottle SCABA, GC, NIR, RI	EBC 9.2.1/9.2.3/9.2.4 ASBC Beer-4	2-6%	RMean	0.05	% ABV	2
Original Gravity	Distillation/density meter Distillation/SG bottle SCABA, GC, NIR/density meter, Density meter/refractive index, RI	EBC 9.4	1030- 1050	RMean	0.30	°Sacc	2 (10xx.xx)
Original Extract	Distillation/density meter Distillation/SG bottle SCABA, GC, NIR/density meter, RI	EBC 9.4	All	RMean	0.10	°Plato	2
Present Gravity	Density meter, SCABA, GC, NIR/density meter, Saccharometer	EBC 9.4	All	RMean	0.15	°Sacc	2 (10xx.xx)
Apparent Gravity (<i>Present Gravity</i>)	Density meter, SCABA, GC, NIR/density meter, Saccharometer	EBC 9.4	All	RMean	0.03	°Plato	2
Bitterness (factor = 50)	Extract/ Spectrophotometer Beer-Gallery	EBC 9.8 ASBC beer-23A/23D	≤20 >20	RMean	1.0 1.3	BU	1
Colour @ 430 nm	Spectrophotometer Colorimetry	EBC 9.6 ASBC Beer-10A/10B	0-10 >10-40 >40-80 >80	RMean	0.3 1.5 2.5 5	EBC	1
pH	pH Meter	EBC 9.35 ASBC Beer-9	All	RMean	0.05	pH Units	2
Haze at 0 °C	Hach, LG Auto Monitek, Dr Lange Haffmans/VOS, Sigrist, Optek	(EBC 9.29) ASBC Beer-27	≤1.0 >1.0	RMean	0.10 0.15	EBC	2
Haze at 20 °C	Hach, LG Auto, Monitek, Dr Lange Haffmans/VOS, Sigrist, Optek	(EBC 9.29)	≤1.0 >1.0	RMean	0.10 0.15	EBC	2

BAPS Scheme Description

Analyte	Method	EBC/ASBC reference**	Range	AV	SDPA	Units	DP
Carbon Dioxide	Volume expansion (e.g. Carbo QC) Pressure corrected (e.g. calculated value) Haffmans/VOS, Thermal conductivity (e.g. Corning), Titration, Zagreb	EBC 9.28.1 to 9.28.5 ASBC Beer-13	≤4.0 >4.0	RMean (all methods)	Robust SD 0.155	g/L	2
Total gas pressure	Pressure measurement (e.g. Haffmans, Zahn Nagel) Thermal conductivity (e.g. Hach, Orbisphere)	-	All	RMean (all methods)	Robust SD	g/L	2
Sulfur Dioxide	GC, Monier-Williams, Para-Rosaniline, DTNB, Ripper, Enzymatic	EBC 9.25.1 to 9.25.3 ASBC Beer-21	All	RMean	1	mg/L	0

Samples: PT-BA-02L:**Lager for Chemical Analysis****Supplied as:**

Four canned or bottled products (440mL or greater)

Analyte	Method	EBC/ASBC reference	Range	AV	SDPA	Units	DP
Total Diacetyl	Gas Chromatography	-	All	RMean	30% of AV	μg/L	2
Free Diacetyl	Gas Chromatography	EBC 9.24.2 ASBC Beer-25F	All	RMean	30% of AV	μg/L	2
Free 2,3-Pentanedione	Gas Chromatography	EBC 9.24.2 ASBC Beer-25F	All	RMean	30% of AV	μg/L	2
Total VDK (previously Diacetyl as VDK)	Distillation GC (calculated)	EBC 9.24.1	<0.1	RMean	0.025	mg/L	3
Dimethyl Sulfide	GC	EBC 9.39	≤35 >35	RMean	4.4 Robust SD	μg/L	0
Chloride	IC, Chloride meter	EBC 9.21/9.36 ASBC Beer-39/43	All	RMean	13.00	mg/L	1
Phosphate	IC	EBC 9.36 ASBC Beer-43	All	RMean	20.00	mg/L PO ₄	1
Sulfate	IC	EBC 9.22/9.36 ASBC Beer-43	All	RMean	12.00	mg/L	1

BAPS Scheme Description

Analyte	Method	EBC/ASBC reference	Range	AV	SDPA	Units	DP
Nitrate	IC	EBC 9.23/9.36	All	RMean	2.50	mg/L	2
FAN	Ninhydrin - manual, Ninhydrin - automatic Colorimetric, Titration, Spectroscopy, NOPA, Beer-Gallery	EBC 9.10.1/9.10.2 ASBC Beer-31	All	RMean	5.00	mg/L	1
TSN	Kjeldahl Dumas Digestion/UV	EBC 9.9.1/9.9.2 ASBC Beer-11	All	RMean	15.50	mg/L	0
Foam stability (HRV)	Rudin	EBC 9.42.1/9.42.2 ASBC Beer-50	All	RMean	7	seconds	0
	NIBEM - 10mm		All	RMean	10	seconds	0
	NIBEM - 20mm		All	RMean	15	seconds	0
	NIBEM - 30mm		All	RMean	18	seconds	0
	Steinfurth		All	RMean	Robust SD	seconds	0
	LG Auto		All	RMean	Robust SD	seconds	0
Acetaldehyde	GC	EBC 9.39 ASBC Beer-48	All	RMean	1.00	mg/L	2
Ethyl Acetate	GC	EBC 9.39 ASBC Beer-48	All	RMean	2.00	mg/L	2
n-Propanol	GC	EBC 9.39	≤14 >14	RMean	1.40 10% of AV	mg/L	2
iso-Butanol	GC	EBC 9.39	≤15 >15	RMean	1.50 10% of AV	mg/L	2
2-Methyl Butanol	GC	-	≤10 >10	RMean	1.00 10% of AV	mg/L	1
3-Methyl Butanol	GC	EBC 9.39 ASBC Beer-48	≤58 >58	RMean	5.80 10% of AV	mg/L	1
2+3 Methyl Butanol	GC	-	≤36 >36	RMean	3.60 10% of AV	mg/L	1
iso-Amyl Acetate	GC	EBC 9.39 ASBC Beer-48	≤2 >2	RMean	0.20 10% of AV	mg/L	2
Ethyl Hexanoate	GC	-	≤0.4 >0.4	RMean	0.04 10% of AV	mg/L	2
Iso-α-acids	HPLC Rigby & Bethune II	EBC 9.47 ASBC Beer-23B/23C/ 23E	All	RMean	10% of AV	mg/L	2

BAPS Scheme Description

Analyte	Method	EBC/ASBC reference	Range	AV	SDPA	Units	DP
Tetra-iso- α -acids	HPLC	EBC 9.47	All	RMean	0.50	mg/L	2
Total Polyphenols	Ferric method, Cinnamic acid method	EBC 9.11 ASBC Beer-35	All	RMean	9.00	mg/L	2
Calcium	AAS, ICP-OES, ICP-MS, IC, Flame photometry, Colorimetry, Titration	EBC 9.19 ASBC Beer-20/38A	All	RMean	7.5% of AV	mg/L	2
Magnesium	AAS, ICP-OES, ICP-MS, IC, Flame photometry, Colorimetry, Titration	EBC 9.18 ASBC Beer-38	All	RMean	5% of AV	mg/L	2
Potassium	Flame photometry, IC, AAS, Chloride analyser, Titration, ICP-OES	EBC 9.17 ASBC Beer-37	All	RMean	5% of AV	mg/L	2
Sodium	Flame photometry, IC, AAS, Chloride analyser, Titration, ICP-OES, Selective Ion Electrode	EBC 9.16 ASBC Beer-36	All	RMean	7.5% of AV	mg/L	2
Methanethiol	GC	-	All	RMean	Robust SD	μ g/L	1
Glucose	HPLC	EBC 8.7	All	RMean	Robust SD	%	2
Maltose	HPLC	EBC 8.7	All	RMean	Robust SD	%	2
Maltotriose	HPLC	-	All	RMean	Robust SD	%	2
Total carbohydrate	Calculation	EBC 9.26 ASBC Beer-6D/41	All	RMean	Robust SD	% w/w	2
Energy value	Calculation	EBC 9.45	All	RMean	5	kJ/100ml	1
Iron	AAS, ICP-OES, ICP-MS Spectrophotometer (1,10-phenanthroline) Spectrophotometer (Ferrozine)	EBC 9.13.1 to 9.13.3 ASBC Beer-18/45	≤ 0.1 > 0.1	RMean	0.015 Robust SD	mg/L	3
Copper	AAS, ICP-OES, ICP-MS	EBC 9.14.1 to 9.14.3 ASBC Beer-19/45	≤ 0.1 > 0.1	RMean	0.010 Robust SD	mg/L	3
Zinc	AAS, ICP-OES, ICP-MS	EBC 9.20 ASBC Beer-45	All	RMean	Robust SD	mg/L	3
Aluminium	AAS, ICP-OES, ICP-MS	ASBC Beer-42/45	All	RMean	Robust SD	mg/L	3
Tin	AAS, ICP-OES, ICP-MS	ASBC Beer-45	All	RMean	Robust SD	mg/L	3
Manganese	AAS, ICP-OES, ICP-MS	ASBC Beer-45	All	RMean	Robust SD	mg/L	3
Arsenic	AAS, ICP-OES, ICP-MS	-	All	RMean	Robust SD	mg/L	3

BAPS Scheme Description

Analyte	Method	EBC/ASBC reference	Range	AV	SDPA	Units	DP
Cadmium	AAS, ICP-OES, ICP-MS	-	All	RMean	Robust SD	mg/L	3
Lead	AAS, ICP-OES, ICP-MS	-	All	RMean	Robust SD	mg/L	3

Sample: PT-BA-03**Analysis of samples with high bitterness and/or high colour content****Supplied as:**

One canned or bottled product (330mL or greater)

Analyte	Method	EBC/ASBC reference**	Range	AV	SDPA	Units	DP
Alcohol by Volume	Distillation/density meter Distillation/SG bottle, Enzymatic, GC, RI, SCABA, NIR (e.g. alcolyser)	EBC 9.2.1/9.2.3/9.2.4 ASBC Beer-4	4-12%	RMean	0.05	% ABV	2
Bitterness	Extract/ Spectrophotometer Beer-Gallery	EBC 9.8 ASBC beer-23A/23D	All	RMean	1.70	BU	1
Colour at 430nm	Spectrophotometer Colorimetry	EBC 9.6 ASBC Beer-10A/10B	0-10 >10-40 >40-80 >80	RMean	0.3 1.5 2.5 5	EBC	1
Iso- α -acids	HPLC Rigby & Bethune II	EBC 9.47 ASBC Beer-23B/23C/ 23E	All	RMean	10% of AV	mg/L	2
Tetra iso- α -acids	HPLC	EBC 9.47	All	RMean	0.50	mg/L	2
Free Diacetyl	Gas Chromatography	EBC 9.24.2 ASBC Beer-25F	All	RMean	9.00	μ g/L	2
Total Diacetyl	Gas Chromatography	-	All	RMean	30% of AV	μ g/L	2
Free 2,3-Pentanedione	Gas Chromatography	EBC 9.24.2 ASBC Beer-25F	All	RMean	4.00	μ g/L	2
Total VDK (previously Diacetyl as VDK)	Distillation GC (calculated)	EBC 9.24.1	<0.1	RMean	0.025	mg/L	3

Sample PT-BA-04:**Samples for Microbiological Analysis****Sample 4L:**

Low-level sample for membrane filtration

Supplied as:

1 x 10ml freeze-dried vial to be resuscitated in 1000ml diluent (not supplied)

Analyte	Method	Range cfu/100mL	AV	SDPA	Reporting units	DP
Total aerobic microbial count	ALL	<300	RMean	0.28	cfu/100mL	0
Total anaerobic microbial count		<300	RMean	0.28	cfu/100mL	0
Total aerobic bacterial count		<300	RMean	0.28	cfu/100mL	0
Wild yeast enumeration		<300	RMean	0.28	cfu/100mL	0
Lactic acid bacteria enumeration		<300	RMean	0.28	cfu/100mL	0
Identity of Organism	ALL	NA	NA	NA	NA	NA

Sample 4H:

High-level sample for plate count (spread or pour)

Supplied as:

1 x 10ml freeze-dried vial to be resuscitated in 100ml diluent (not supplied)

Analyte	Method	Range cfu/mL	AV	SDPA	Reporting units	DP
Total aerobic microbial count	ALL	<500	RMean	0.28	cfu/mL	0
Total anaerobic microbial count		<500	RMean	0.28	cfu/mL	0
Total aerobic bacterial count		<500	RMean	0.28	cfu/mL	0
Wild yeast enumeration		<500	RMean	0.28	cfu/mL	0
Lactic acid bacteria enumeration		<500	RMean	0.28	cfu/mL	0
Identity of Organism	ALL	NA	NA	NA	NA	NA

Sample PT-BA-05:
Supplied as:

Lager/Ale (Bitter) for Sensory Analysis
Four canned or bottled products (440mL or greater)

Descriptors (scored from 0-9)	Definition	Aroma	Taste	AV
Fruity / Estery	Tropical / Summer fruits – Strawberry, Raspberry, Peach, Apricot, Kiwi fruit, Pineapple, Bananas, Pear drops, Mangoes, Candy sticks, Melon, Cherry, Blackberry			The materials supplied are assessed and all aroma/taste attribute assigned values are set by the Campden BRI Sensory Expert Panel
Alcoholic / Solvent	Ethanollic, Vinous, Warming, Raw, Higher alcohols			
Fruity / Citrus	Grapefruit, Lemon, Lime and Orange			
Hop	Fresh hop, Resinous, Grassy, Floral, Spicy and Herbal			
DMS	Sweetcorn, Baked beans, Tinned tomatoes			
Cereal	Cereal, Grainy, Hay, Straw, Warty, Bran			
Malty	Malty, Nutty, Liquorice, Chocolate, Vanilla			
Caramel	Toffee, Caramel, Treacle			
Burnt	Smokey, Peaty, Burnt Toast, Liquorice			
Other Sulfur	Sulfidic (eggs), Sulfitic (struck Match), Yeasty, Bready, Meaty, Drains, Garlic, Onions, Cooked Vegetable, Lightstruck			
Oxidised / Aged	Papery, Cardboard, Bready, Catty, Musty, Acetaldehyde, Metallic			
Sweet	Sugar, Saccharin, Honey, Syrupy, Cloying			
Bitter	Tonic water, Quinine			
Sour	Acidic			
Astringent	Tannic, Drying, Cold tea, Green tea			
Body	Thin, Watery, Thick, Full			
Linger	Length, Finish, Aftertaste – Duration & Quality			
Other	e.g. Diacetyl, , Rancid, Cheesy, Lactic acid, Acetic acid Phenolic, Chlorophenolic, etc.			



Not assessed

BAPS Scheme Description

Sample: PT-BA-07A**Alcohol free for Chemical Analysis*****Supplied as:**

Two canned or bottled product (usually 500mL or greater)

Analyte	Method	EBC/ASBC reference**	Range	AV	SDPA % (fixed)	Units	DP
ABV (quantitative)	Distillation/density meter Distillation/SG bottle SCABA, GC, NIR, RI Alcolyser/densitometer (e.g. Anton Paar),	EBC 9.2.1/9.2.3/9.2.4 ASBC Beer-4	0 - 0.05**	RMean	Robust SD	% ABV	3
Apparent Gravity (<i>Present Gravity</i>)	Density meter, SG Bottle, SCABA, NIR/density meter, Saccharometer	EBC 9.4	All	RMean	0.03	°Plato	2
Bitterness	Extract/ Spectrophotometer	EBC 9.8 ASBC beer-23A/23D	≤20 >20	RMean	1.0 1.3	BU	1
Colour @ 430 nm	Spectrophotometer Colorimetry	EBC 9.6 ASBC Beer-10A/10B	0-10 >10-40 >40-80 >80	RMean	0.3 1.5 2.5 5	EBC	1
pH	pH Meter	EBC 9.35 ASBC Beer-9	All	RMean	0.05	pH Units	2

*Defined as ABV ≤0.05%

Sample: PT-BA-07B**Low alcohol beer for Chemical Analysis****Supplied as:**

Two canned or bottled product (usually 500mL or greater)

Analyte	Method	EBC/ASBC reference**	Range	AV	SDPA % (fixed)	Units	DP
ABV (quantitative)	Distillation/density meter Distillation/SG bottle SCABA, GC, NIR, RI Alcolyser/densitometer (e.g. Anton Paar),	EBC 9.2.1/9.2.3/9.2.4 ASBC Beer-4	Low alcohol (0.05 to 0.5% ABV)	RMean	Robust SD	% ABV	3
Apparent Gravity (<i>Present Gravity</i>)	Density meter, SG Bottle, SCABA, NIR/density meter, Saccharometer	EBC 9.4	All	RMean	0.03	°Plato	2

BAPS Scheme Description

Analyte	Method	EBC/ASBC reference**	Range	AV	SDPA % (fixed)	Units	DP
Bitterness	Extract/ Spectrophotometer	EBC 9.8 ASBC beer-23A/23D	≤20 >20	RMean	1.0 1.3	BU	1
Colour @ 430 nm	Spectrophotometer Colorimetry	EBC 9.6 ASBC Beer-10A/10B	0-10 >10-40 >40-80 >80	RMean	0.3 1.5 2.5 5	EBC	1
pH	pH Meter	EBC 9.35 ASBC Beer-9	All	RMean	0.05	pH Units	2

**Alcohol may not be present above laboratory reporting limits in some of the test materials provided.

Sample: PT-BA-08*

Low level gluten beer for Chemical Analysis

Supplied as:

Two different canned or bottled products (usually 330mL or greater)

Analyte	Method	EBC/ASBC reference**	Range	AV	SDPA	Units	DP
Gluten	ELISA	ASBC Beer-49	-	RMean	Robust SD	mg/L	1

Samples PT-BA-09*
Supplied as:

Stout ale for Chemical Analysis
 Four canned or bottled products (440mL or greater)

Analyte	Method	EBC/ASBC reference**	Range	AV	SDPA	Units	DP
Alcohol by Volume	Distillation/density meter Distillation/SG bottle SCABA, GC, NIR, RI	EBC 9.2.1/9.2.3/9.2.4 ASBC Beer-4	2-6%	RMean	0.05	% ABV	2
Original Gravity	Distillation/density meter Distillation/SG bottle SCABA, GC, NIR/density meter, Density meter/refractive index, RI	EBC 9.4	1030-1050	RMean	0.30	°Sacc	2 (10xx.xx)
Original Extract	Distillation/density meter Distillation/SG bottle SCABA, GC, NIR/density meter, RI	EBC 9.4	All	RMean	0.10	°Plato	2
Apparent Gravity (<i>Present Gravity</i>)	Density meter, SCABA, GC, NIR/density meter, Saccharometer	EBC 9.4	All	RMean	0.03	°Plato	2
Present Gravity	Density meter, SCABA, GC, NIR/density meter, Saccharometer	EBC 9.4	All	RMean	0.15	°Sacc	2 (10xx.xx)
Attenuation Limit	Remainder = PG – Attenuation Limit. Density meter	Analytica EBC, 2000, Method 9.7 – Final Attenuation of Beer.	All	RMean	Robust SD	°Plato	2
Remainder (PG – Attenuation Limit)	Density meter	Analytica EBC, 2000, Method 9.7 – Final Attenuation of Beer.	All	RMean	Robust SD	°Plato	2
Acidity	Titration with 0.1M NaOH.	-	All	RMean	Robust SD	% w/v (as acetic acid)	3
Bitterness (factor = 50)	Extract/spectrophotometer Beer-Gallery Brenner	EBC 9.8 ASBC beer-23A/23D	All	RMean	1.3	BU	1
Colour @ 430 nm	Spectrophotometer Colorimetry	EBC 9.6 ASBC Beer-10A/10B	0-10 >10-40 >40-80	RMean	0.3 1.5 2.5	EBC	1

BAPS Scheme Description

Analyte	Method	EBC/ASBC reference**	Range	AV	SDPA	Units	DP
			>80		5		
pH	pH Meter	EBC 9.35 ASBC Beer-9	All	RMean	0.05	pH Units	2
Carbon Dioxide	Volume expansion (e.g. Carbo QC) Pressure corrected (e.g. calculated value) Haffmans/VOS, Thermal conductivity (e.g. Corning), Titration, Zagreb	EBC 9.28.1 to 9.28.5 ASBC Beer-13	≤4.0 >4.0	RMean (all methods)	Robust SD 0.155	g/L	2
Total Diacetyl	Gas Chromatography	-	All	RMean	30% of AV	µg/L	2
Total VDK	Distillation Spectrophotometer	EBC 9.24.1	<0.1	RMean	0.025	mg/L	2
Turbidity	Turbidimeter	-	All	RMean	Robust SD	NTU	0
Foam stability (HRV)	NIBEM - 10mm	EBC 9.42.1/9.42.2 ASBC Beer-50	All	RMean	10	seconds	0
	NIBEM - 20mm				15		
	NIBEM - 30mm				18		
	Steinfurth				Robust SD		

*Not currently included in LGC's UKAS Scope of Accreditation

**Methods references – where available.