

Service Laboratory

The service lab is TTB-Certified for the analysis of beer, wine, and spirits. We offer laboratory and analytical services for grapes, juice, must, wine, beer, hops, and distilled spirits, with rapid turnaround times. We implement official methods of the American Society of Brewing Chemists (ASBC), the Alcohol and Tobacco Tax and Trade Bureau (TTB), and AOAC International.



WINE

<i>Analysis</i>	<i>Price \$</i>
<i>Alcohol</i>	20
<i>Specific Gravity</i>	20
<i>Total extract</i>	35
<i>CO2 / O2</i>	25 / 25
<i>Titrateable acidity</i>	16
<i>°Brix</i>	10
<i>pH</i>	10
<i>YAN (ammonia + PAN)</i>	35
<i>Volatile acidity</i>	26
<i>Citric acid</i>	25
<i>Sorbic acid</i>	50
<i>MLF panel / malic / lactic acid</i>	36/20/20
<i>A420/A520</i>	10/10
<i>Free/ Total SO2</i>	30/45
<i>Sugars (glucose + fructose)</i>	25
<i>Yeast count & viability</i>	25
<i>Gram Stain</i>	25
<i>Wine spoilage testing</i>	60
<i>Yeast ID testing</i>	100

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BEER & BREWING

<i>Analysis</i>	<i>Price \$</i>
<i>Alcohol</i>	20
<i>Real extract</i>	35
<i>Specific gravity</i>	20
<i>pH</i>	10
<i>Bitterness units</i>	35
<i>Color</i>	25
<i>CO2 / O2</i>	15 / 15
<i>Alpha and Beta acids</i>	35
<i>Total essential oil content</i>	50
<i>Moisture</i>	10
<i>Thousand kernel weight</i>	15
<i>Grist</i>	40
<i>Total Carbohydrates</i>	125
<i>Total Acidity</i>	16
<i>Protein</i>	75
<i>Calories</i>	60
<i>Yeast count & viability</i>	25
<i>Beer Spoilage Testing</i>	60
<i>Yeast ID testing</i>	100

(618) 453-7507

SPIRITS

<i>Analysis</i>	<i>Price \$</i>
<i>Apparent Proof</i>	20
<i>True Proof (distillation)</i>	50
<i>Total solids</i>	20
<i>Specific gravity</i>	20
<i>Furfural</i>	100
<i>Extract</i>	25
<i>Titrateable Acidity</i>	16

**Prices updated 01/09/2017.
More services are available- please
contact us for additional information.**

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