



Brewers QCheck™ Kit

Microbiological quality control
in breweries – simple, complete, reliable!

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IDEAS TO LIFE.

NATURAL INGREDIENTS
INGREDIENT SYSTEMS
INTEGRATED SOLUTIONS



Brewers QCheck™ Kit

Microbiological quality control in breweries – simple, complete, reliable!

The Brewers QCheck™ Kit offers you an all-in-one solution with easy-to-use culture media for detecting beverage spoiling microorganisms in all samples arising in breweries.

Producing an excellent, outstanding beer with high quality and its own character is the key challenge for breweries. Micro and craft breweries have particularly focused on this trend.

Microbiological control of the entire brewing process is crucial because beverage spoiling microorganisms can negatively impact the taste, smell, appearance and consistency of beer.

The Brewers QCheck™ Kit makes it possible to perform this microbiological control on all samples in the brewing process – simply, quickly and reliably. Different raw materials used for the brewing process, such as water and yeast, can be analysed for microbiological contamination before fermentation.

Beer spoiling bacteria can be detected in the end product, the beer, and the hygiene of the surrounding area, for example in production, filling or even a dispensing unit.

All microbiological findings are easily and reliably visible through a colour change, even without any previous knowledge. The Brewers QCheck™ Kit thus allows the entire beer brewing process to be microbiologically controlled, providing the perfect introduction to microbiological quality control.

The Brewers QCheck™ Kit is suitable for analysing:

- water and rinsing water
- yeast samples
- beer
- swab samples for hygiene monitoring in production and dispensing units.

Brewers QCheck™ Kit – The system



Water analysis with LMC Concentrate:
The ready-to-use LMC Concentrate allows simple qualitative detection of *E.coli* and Coliform bacteria in the water used for the brewing process.

Reliable detection:
E.coli and Coliform bacteria are indicators for faecal water contamination. Water contaminated with these microorganisms should not be used for the brewing process.

- Simple application:**
- Add the water being investigated directly to the LMC bottle.
 - The bottle is incubated at a specific temperature for 2 days.
 - If the colour changes from purple to yellow, the water is contaminated and should not be used.



Analysis of yeast, clear beer and beer containing yeast with NBB®-B Tubes:
The ready-to-use NBB®-B Broth Tubes allows simple qualitative detection of beer spoiling bacteria in yeast used for the brewing process – such as pitching, propagation, assimilation and harvest yeast – as well as your end product: the beer.

Reliable detection:
If beer spoiling bacteria such as Lactobacilli, Pediococci, Pectinatus and Megasphaera are already present in the yeast, you start the brewing process with poor starting materials. These have a serious impact on the taste, smell, appearance or consistency of beer, making it undrinkable.

- Simple application:**
- Add the specified quantity of yeast or beer into the ready-to-use NBB®-B Tube.
 - The tubes are incubated at a specific temperature for 5 days.
 - If the colour changes from red to yellow, your yeast or beer is contaminated and should not be used or sold.



Hygiene monitoring of production, filling and dispensing unit with NBB®-B-Am Tubes:
The ready-to-use NBB®-B-Am Broth Tubes allows simple qualitative detection of biofilm indicator microorganisms and beer spoiling microorganisms in production, filling or the dispensing unit.

Reliable detection:
Biofilms are persistent accumulations of various associated microorganisms such as acetic acid bacteria, as well as beer spoiling microorganisms such as Pectinatus and Megasphaera, which form on the surfaces of production and filling lines or dispensing units. They can be released into the beer during processing or filling and cause contaminated beer during storage and transportation.

- Simple application:**
- Use the swabs provided to take samples at critical points in production, filling or from the flow of beer from the dispensing unit.
 - The swabs are then inserted into the NBB®-B-Am Tubes.
 - The tubes are incubated at a specific temperature for 3 days.
 - A change in colour from red to yellow indicates that biofilms are present. If the number of positive results increases over a defined period of time, cleaning should be performed.

Brewers QCheck™ Kit – Your benefits



Ready to use straight away!

All culture media in the Brewers QCheck™ Kit are delivered in a ready-to-use format in bottles or tubes. No need to spend time on media preparation – use them straight away with no preparation.



Everything you need!

Besides the ready-to-use culture media, you will also receive the swabs you need. The illustrated, easy-to-understand manual helps you to get started right away. It's all you need to perform the tests is basic laboratory equipment.



Simple analysis!

All ready-to-use culture media contain a colour indicator which changes colour when beverage spoiling microorganisms are growing. This colour change is clear and very easy to see. No prior easily is required to detect micro-biological contaminations clearly.



Reliable findings!

All ready-to-use culture media contain nutrients specifically tailored to the beverage spoiling microorganisms. All culture media are extensively tested with special test strains, ensuring that you obtain reliable results.

Brewers QCheck™ Kit – At a glance

Article no. 2.11753.244

Material to be tested	Relevant target microorganisms	Product	Description	Packaging unit	Incubation T [°C]	Duration [days]
Water	<i>E. coli</i> / Coliform bacteria	LMC	Ready-to-use lactose peptone concentrate, 50 ml	2 glass bottles in a carrier bag	37	2
Yeast Clear beer Turbid beer containing yeast	Beer spoiling microorganisms: Lactobacilli, Pediococci, Pectinatus and Megasphaera	NBB®-B Tubes	Ready-to-use NBB®-B Broth in tubes, 10 ml	20 pcs. in polystyrene box	27 - 29	5
Production hygiene Dispensing unit hygiene	Biofilm indicator microorganisms and beer spoiling microorganisms, e.g.: Acetic acid bacteria, Lactic acid bacteria, Pectinatus and Megasphaera	NBB®-B-Am Tubes Sterile swabs	Ready-to-use NBB®-B-Am Broth in tubes, 10 ml	20 pcs. in polystyrene box 30 pcs., individually wrapped	27 - 29	3

The products in the kit are also available individually:

Product	Article no.	Packaging unit
LMC	2.04713.700	9 x 50 ml in bottle (cardboard box)
NBB®-B Tubes	2.04723.646	20 x 10 ml in tube (box)
NBB®-B-Am Tubes	2.04706.646	20 x 10 ml in tube (box)
Sterile swabs (without tubes)	2.04725.244	100 pc./ package

Are you interested in more information on the Brewers QCheck™ Kit or our other innovative culture media for beverages? Visit our website at www.doehler-dmd.com or get in touch by email at dmd@doehler.com.



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