Capella Innovation Sample Submission Form				Beer Wort Hop - Analysis requested															
1-Client Job no#				1															
2-Company Name:																			
3-Adress 4-E-mail: Phone 5-Invoice (contact person)																			
1-																			
3-																			
5-																			
6-																			
2- 3- 5- 6- 7-																			
8-																			
8- 9- 10-																			
10-																			
11-																			
12- 13- 14- 15-																			
14-																			
15-																			
Turn around required																			
Rush				Lab	orato	ry Us	e On	ly											
Standard		Rec'd by:			_ Time:					Temp:Weight									
Holiday Signature								:e:											
*Double Rates may apply f	or Rush																		

WARRANTY AND LIMITS OF LIABILITY: Our warranty is limited to the accuracy of samples as received. We assume no responsibility for the purpose for which the client uses the test results, nor liability for any otherwarranties expressed or implied, including warranties of fitness for particular purpose or merchantability made by the client. These terms and conditions shall supersede any conflicting terms and conditions stated on any purchase order, or other order of work submitted by the client. NOTE: Signature is required for analysis to commence. Please contact the lab for any additional information not provided.

CONFIDENTIALITY: All work will be performed in confidence. Results are only released to the client or the client's designated agent.

Analysis

Beer Wort Hop -List of Analysis

Beer		Hops		Wort	
Alcohol (Beer-4)		Oil Content (Hops 13)	H1001	Wort Color (Wort-9)	W1001
	B1001				
Beer Bitterness (Beer-23)		Volatile Oil Profile (Hops 17)	H1002	Wort pH (Wort-8)	W1002
	B1002				
Beer Color (Beer-10),		Dry Matter Analysis (Hops 6-A)	H1003	Digital Density Meter	W1003
	B1003			Extract (Wort-3),	
Beer pH (Beer-9),		Moisture analysis (Hops 12)	H1004	Extract (Wort-3),	W1004
	B1004				
Total Acidity (Beer-8),				*FAN(Wort-12),	W1005
	B1005				
Diacetyl (Beer-25B)				Yeast Fermentable	W1006
	B1006			Extract (Wort-5)	
Specific gravity (Beer-2B),		Microbiology analysis	MI1001	*β-Glucan content	W1007
	B1007			(Wort-18 B)	
Real Extract (Beer-5),		Yeast analysis	BY1001	*Viscosity (Wort-13 B)	W1008
	B1008				
Carbohydrates (Beer 41)		Water analysis	BW1001	*Wort-Soluble Protein	W1009
	B1009			(Wort-17)	

Required Sample Size: 8 oz for each test

Package 1 Specific gravity, alcohol (%, v/v), alcohol (%, w/w),	Package 2 Hop					
apparent extract (%, w/w), real extract (%, w/w), original extract (°P),	Oil Content (Hop 13) Volatile Oil (Hop 17) Moisture					
real degree of fermentation (%), apparent degree of fermentation	analysis (hop 12)					
(%), present gravity, original gravity, spirit indication, extract gravity,						
degrees lost, and extract-to-alcohol ratio. B1010	H1005					