



Thermo Scientific  
Gallery Plus Beermaster



# Fast and effective

quality monitoring for breweries

Colorimetric beer, wort and malt analysis • Automated bitterness analysis

**Thermo**  
SCIENTIFIC



Thermo Scientific™ Gallery™ Plus Beermaster is a fast bench top system dedicated for beer, wort and malt analysis and quality control. Simultaneous automated determination of analytes, like beta-glucan, pH and SO<sub>2</sub>, from the same single sample offers fast sample turn around and expands laboratories analytical capability. Increased efficiency in controlling the beer quality reduces costs and improves productivity in breweries.

## Time and cost savings

### unique automated bitterness analysis

Gallery Plus Beermaster is automating labor-intensive bitterness testing and saving significant amount of time in sample pretreatment and analysis.

- During the automated process, the beer bittering substances are first extracted from interfering compounds present in the sample matrix and then measured at 275 nm.
- Manual sample preparation is minimal as only a shaking procedure is needed for degassing.
- One sample measurement takes 10 minutes, releasing valuable hands-on time compared to manual or semi-automated methods. In a typical workload when several samples are measured, a bitterness result is reported every 7 minutes.
- The only daily maintenance needed are the automated start up and stand by procedures taking 5 minutes.



The Bitterness unit (BCM) in Gallery Plus Beermaster includes a coated capillary column for bitterness measurement.



# Simple and easy operation

all analysis steps are automated



Sample disk for 6 racks: 9-pos. sample racks. 60-pos. blocks for automated bitterness sample pretreatment. 6-pos. racks for bitterness reagents.



Reagent disk for 42 reagents. Bar-coded reagent vials provide easy and reliable identification.



Cuvette loader for 360 cells. The unique low-volume cuvette design guarantees low reagent costs and minimizes the amount of reagent waste.



Effective mixer to stir samples and reagents.



Temperature controlled incubator for 90 cuvette cells. The use of disposable cuvettes eliminates carry-over risks.



The analyzer is self-contained with no need for external water or drainage connections.

# Intuitive user-interface

easy-to-use, easy-to-learn



Fully traceable results.

Test parameters can be electronically uploaded reading a 2D barcode or a text file.



# Compliance and confidence

colorimetric tests according to the international reference methods

Ensuring confidence in the quality of results, the methods used for beer, wort and malt analysis in the Gallery Plus Beermaster are well known enzymatic and colorimetric chemistries optimized to the result levels of the international reference methods like ASBC, EBC and MEBAK. Ready-to-use liquid reagents eliminate reagent preparation saving time in the daily work. Moreover, the volume optimized system kits minimize reagent waste.

## Thermo Scientific System Reagents - continuously expanding selection

|                             |                                  |                               |
|-----------------------------|----------------------------------|-------------------------------|
| Acetaldehyde                | D-Glucose                        | pH (colorimetric)             |
| Acetic acid                 | D-Glucose + D-Fructose           | Total Polyphenol <sup>®</sup> |
| Alpha-Amino Nitrogen (NOPA) | D-Glucose + D-Fructose + Sucrose | Total Protein (Biuret)        |
| Ammonia                     | Glycerol                         | SO <sub>2</sub>               |
| Beta-Glucan                 | Total Iron                       | Sucrose (Total Glucose)       |
| Bitterness                  | D-Lactic acid                    | For sample color:             |
| Calcium                     | L-Lactic acid                    | 430 nm filter                 |
| Citric acid                 | Magnesium                        |                               |
| Ethanol low                 | L-Malic acid                     |                               |
| D-Fructose                  | Oxalic acid                      |                               |

<sup>®</sup> non-system reagent

The reagent usage and expiration date are automatically monitored in real-time.

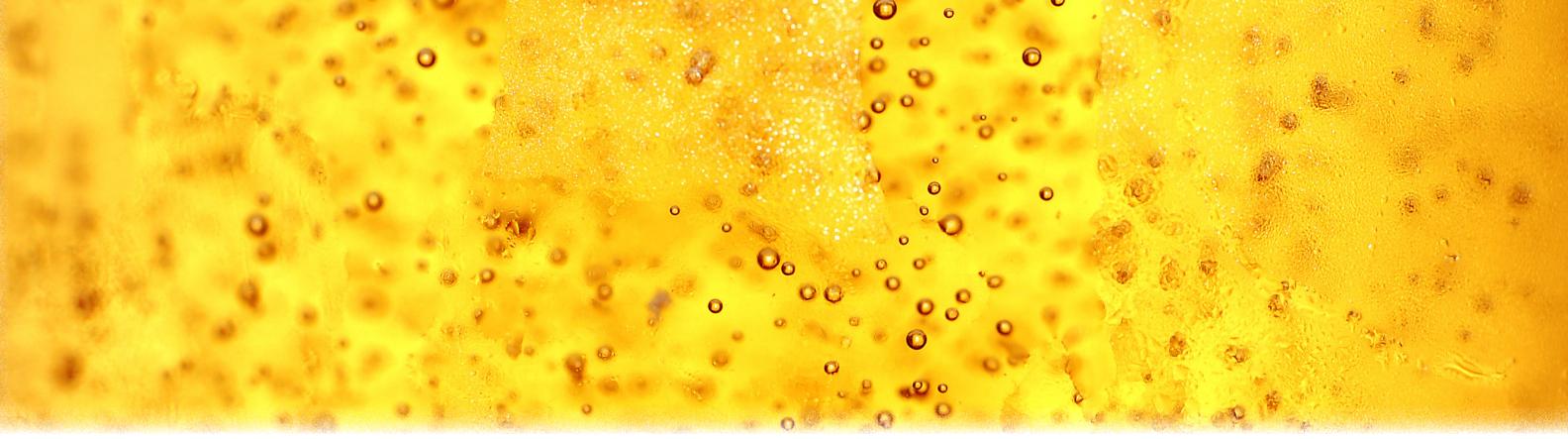


# Improving productivity

Greater efficiency in quality monitoring

- Various colorimetric tests can be run simultaneously
- Low reagent volumes guarantee cost efficient testing
- Unique automated pretreatment and measurement for bitterness
- Fast and precise malt analysis of important brewing indicators
- Easy and eco-friendly automation for controlling the brewing process





### Thermo Scientific Gallery Plus Beermaster

*Discrete cell technology allows for simultaneous measurement of several different tests for the same sample  
BCM unit for automated bitterness measurement*

*Capacity typically 8 bitterness tests /h, first result in 10 minutes, up to 350 one-reagent colorimetric tests /h  
Continuous access to samples, reagents and cuvettes without interrupting test processing*

*Sample disk for 6 racks, reagent disk for 42 reagents*

*Filter range from 275 nm to 700 nm*

*Allows to set-up user-specific applications*

*Dimensions of the analyzer: 94 cm / 37 in (W), 70 cm / 27.6 in (D), 62 cm / 24.4 in (H), 130 cm / 51 in (H)  
with the cover open - no need for external water or drainage connections*



[thermoscientific.com/beermaster](http://thermoscientific.com/beermaster)

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Australia:

Tel: 613-9757-4300 | email: [infowaterau@thermofisher.com](mailto:infowaterau@thermofisher.com)

Europe:

Tel: +358 9 329 100 | email: [sales.cdx.fi@thermofisher.com](mailto:sales.cdx.fi@thermofisher.com)

North America:

Tel: 1-800-232-3342 | email: [sales.industrial@thermofisher.com](mailto:sales.industrial@thermofisher.com)