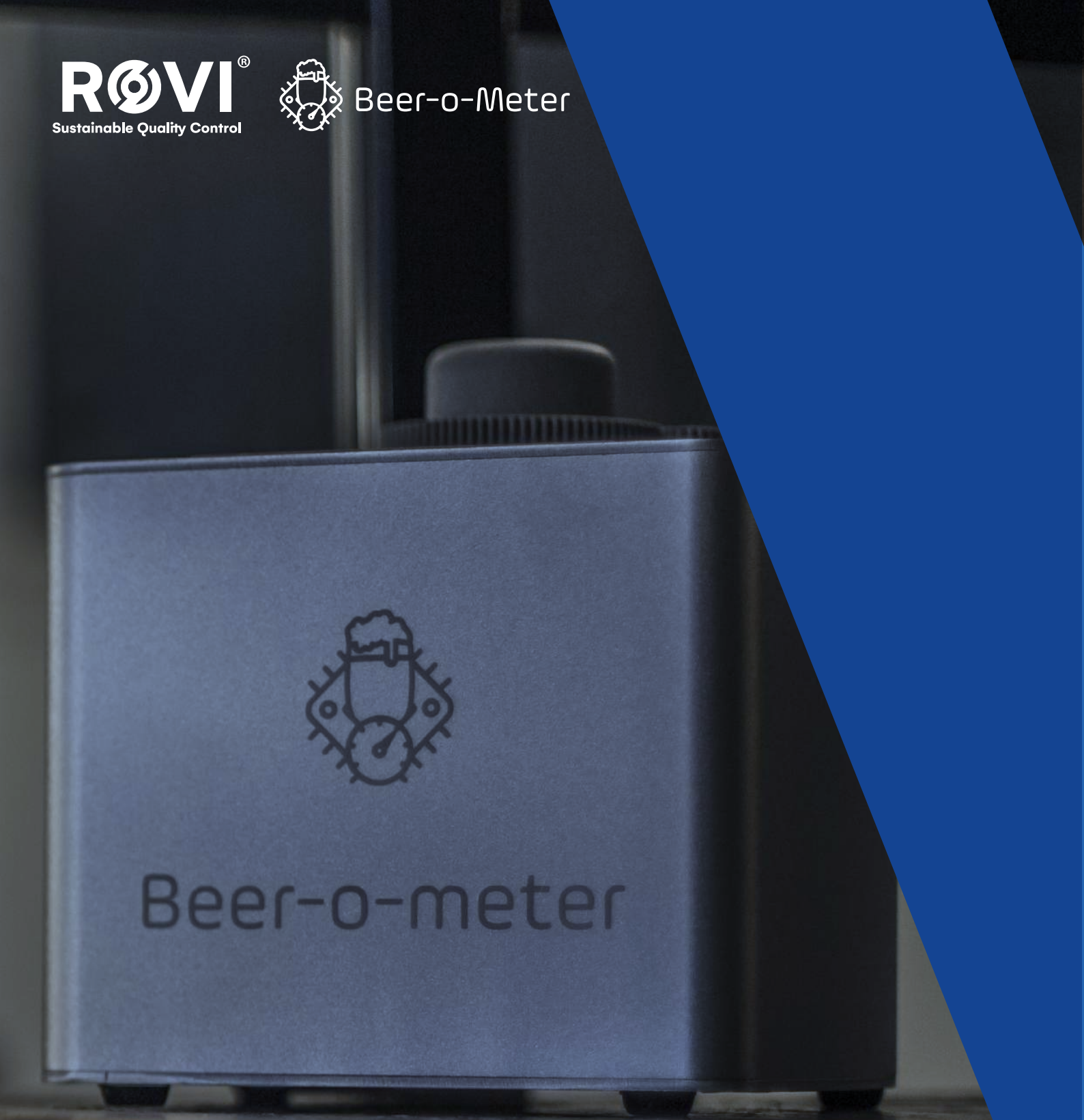
ROVI®
Sustainable Quality Control

Beer-o-Meter



BEER-O-METER
the only lab in a box solution

One device to test it all Quality Consistency Real-time control

Fact **Sheet**

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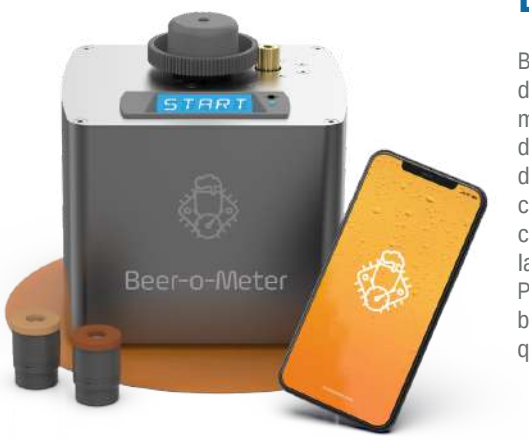

Lab in a box?

Beer-o-Meter is a compact, portable device that allows brewers to accurately measure key parameters in real time during the brewing process. It helps detect quality deviations early, ensuring consistency, safety, and optimal process control—without the need for a traditional lab setup.
Perfect for craft and mid-size breweries seeking to professionalize their quality control.

How does it work?

Collect a 5–10 mL sample of wort or beer
Inject it into a disposable pod Insert the pod into the Beer-o-Meter.
The app walks you through the test with step-by-step animations.
Results appear in the app within minutes and are stored securely in the cloud

Parameter	Unit	Range	Test Time
pH	-	3.5-6.1	1 min
TFS*	g/L	0-300	10-15 min
Color	EBC	1-100	7 min
Alcohol	%ABV	0-15	5 min

pH
pH
Paper microfluidic tests based on colorimetric measurement of pH in a range of 3.2 – 6.2

Alcohol
ABV
Enzymatic test that analyzes specifically ethanol content of alcohol by volume as recommended by EBC.

TFS
TFS
Enzymatic test that analyzes fermentable sugars, uponrequest we can analyze it for specific fractions of sugars (glucose, maltose, maltotriose, saccharose), tests are stablein a freezer for at least 10 months now.

Color
Color
Paper microfluidic test based on EBC method for color analysis

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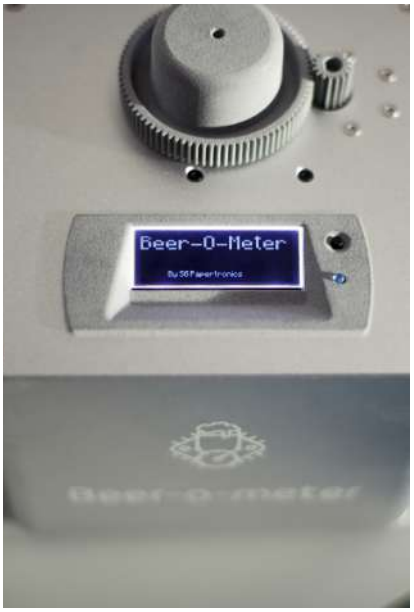

Why choose BEER-O-METER?

·Prevent Costly Errors: Early detection of or incorrect ABV.

·Ensure Consistency: Maintain uniform taste, color, and alcohol content across batches.

·Optimize Resources: Efficient use of raw materials by monitoring fermentable sugars.

·Enhance Safety: Avoid over-carbonation and other risks by ensuring complete fermentation.

·Empower Staff: Enable team members without lab experience to conduct accurate tests.

·Support Innovation: Facilitate the development of new recipes, including low or non-alcoholic beers.

Key applications

·Pre-fermentation – Analyze sugars in wort to confirm original gravity.

·During fermentation – Monitor attenuation, sugar conversion, and fermentation health.

·Post-fermentation – Validate final ABV and residual sugars, prevent over-carbonation.

·Low & Non-alcoholic beers Optimize sweetness and mouthfeel while staying within ABV targets.

·Dry hopping – Prevent hop creep by monitoring sugar breakdown.

·Fermentation end detection – Confirm complete attenuation before packaging.

Sampling process and duration

The sampling process involves taking 5-10 mL of wort or beer. The app will guide you through the testing process with easy to follow animated instructions. A typical measurement takes 5 – 10 minutes, making it suitable for real-time adjustments during production.

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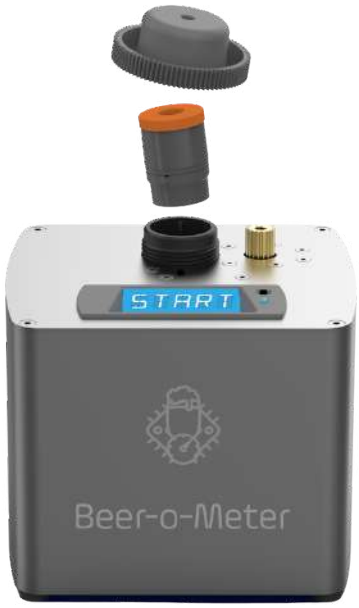
Usage during production

Beer-o-Meter is highly versatile and can be used at every stage of production:

· Before fermentation to analyze wort sugars and ensure accurate starting gravity.
· During fermentation to monitor attenuation and TFS to determine when to stop or adjust fermentation.
· Before packaging to check final ABV, carbonation potential, and residual sugars.



Sample size

Only a small sample (5-10 mL) is required, minimizing waste. For breweries scaling recipes or experimenting, this small sample size is especially advantageous.

Ready to improve your brewing process? **Contact us for a personalized demo or quote**

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