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BEER , WINE LOW-ALCOHOL ANALYZER- AP01, AP02

Technical Description and Uses:

Analyzer AP01:

- Provides automatic determination of the total beer or low-alcohol drinks analysis i.e. alcohol content in volume percentage or mass percentage, ($^{\circ}$ PLATO), density - density₂₀ (20⁰) or relative density - density_{20/20} (20⁰), dry extract
- Prepares samples for the determination of volatile acids: diacetyl, furfural, CO₂, SO₂ in beer

Analyzer AP02 is used in compliance with EU methods for wine analysis No.2676/90

- Provide automatic determination of the total wine analysis i.e. alcohol content in volume percentage or mass percentage, wine density - density₂₀ (20⁰) or relative wine density - density_{20/20} (20⁰), dry extract
- Prepare samples for the determination of volatile acids in wine

Note: Apart from the above written parameters it is possible to obtain additional results with information useful for beer and wine fermentation control:

apparent extract, real extract and original extract in mass percentage or $^{\circ}$ PLATO or $^{\circ}$ Brix, real and apparent fermentation grade, energy use efficiency kcal/100 ml, kJ/100 ml

Technical Description

Analyzers AP01 AP02 provides fast distillation of the sample. First determine the sample density using a densimeter. The sample distillation is carried out, the distillate is refilled to its original volume with distilled water. Alcohol content and temperature of the distillate is determined using the alcoholometer. Set the measured values into the supplied computer program. The supplied software makes possible automatic calculation for a total analysis which can be displayed or printed out.

The method of fast distillation (taking only 5 minutes for sample of 100ml) makes it possible to receive accurate analysis quickly with simple control as it is designed to function semi-automatically.



Technical parameters :

Measuring range for wine AP02:

Alcohol vol %.....0-23%
 Density₂₀1,0360 g/ml
 Relative density.....0,8–1,2
 Dry extract.....0,3–50g/l

Accuracy:

Density₂₀.....0,0001
 Alcohol a_{20/20}..... 0,05 %

Measuring range for beer AP01:

Alcohol vol. %.....13
 Density₂₀.....1,0240
 Original extract $^{\circ}$ Plato.....40

Accuracy:

alcohol a_{20/20}.....0,05
 Original extract.....0,08

Example of record-results:

1-Cube Analyzer model AP0 v.1 date of fabrication : 23/10/2012

Customer	1-CUBE	Date and time	22/01/2013 08:34:34
Product number	152	Next calibration	10/09/2022

Sample # Auto Num. **Sample description**

Sample density g/ml **Operator name**

Sample temperature °C

Alcohol of distil. %vol

Distillate temperature °C

Beer Density /20°C	1.00853	g/ml
Relat. beer density	1.01036	
Alcohol of dist./20°C	4.85	%vol
Relat. distil. density	0.99304	
Relat. remains density	1.01732	
Apparent extract	2.65	%w °Plato
Real extract	4.41	%w °Plato
Alcohol	3.86	%w °Plato
Original extract	11.89	%w °Plato
Apparent fermentation	77.72	%
Real fermentation	62.96	%
Energy	183.6	kJ/100g
	43.9	kcal/100g

Enter your measured values, then click the Calculate button to get the results.

Check Auto num. checkbox for automatic cyclic numbering of samples from 1 to 5.

You can save the results into Xml file, then import them into an Excel sheet for analysis.

The loaded calibration file enables measurement for :
Density range : 1.00117 ... 1.01796
Alcohol range : 2.4 ... 6.4 %vol

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