

## BREWERY TECHNOLOGY MEASUREMENTS

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### Abstract

The technology of beer production, as well as beer consumption habits have been changing during the history. Small-scale beer production can handle special demands, serving a submarket. Craft beer refers to professional small-scale beer with the intention of beer master to involve an unique taste.

The demand for objective, quantitative parameters describing the brewing technology is increasing due to the strict condition of quality management systems in food industry. These indicator parameters have high relevance in the process of producing safe products. The quality of beers is described by several parameters; the majority of them are measured by analytical methods. These parameters can be measured in independent laboratories as well-equipped laboratories are not available in small breweries.

As all periods could affect the quality of finished beer, the balance of the whole production process needs to be maintained.

During our research we followed up the manufacturing process of three different types of beer. We examined the pH value, (DO) dissolved oxygen (mg/l), (ORP) redoxpotential (mV) and (EC) electrical conductivity ( $\mu\text{S}/\text{cm}$ ) of the product at 9 sampling points. We used the same methods at each sampling points.

*Key words: brewing, measuring technology, production control*