



Alcohol and Extract
Meter for Beer

Your beer – your freedom

Have your beer's alcohol and extract content, calories, degree of fermentation and many more parameters determined whenever you wish.

With the Alex 500 alcohol and extract meter for craft beer, you are entirely independent from external labs – because you have a reliable lab-grade analyzer of your own.

Certainty from wort to bottle


Alex 500 accurately measures all of your samples, in all production steps, from your beer wort to your packaged product. You can immediately react to all undesired deviations as soon as they occur.

Always keep your label promise

Always keep your craft beer's great taste and quality consistent: With Alex 500, what's on the label is in the bottle. Count on keeping your customer promise.

With the beer analysis experts

Anton Paar is the world's leading provider of density and alcohol measurement solutions for beer. Alex 500 is the result of decades of expertise boiled down to meet your exact needs.

A decorative graphic consisting of numerous thin, curved lines that sweep across the bottom right portion of the page, creating a sense of motion and depth.



How easy lab-grade analysis can be

Alex 500 is designed for quick and intuitive operation. Best of all, you can do everything yourself. Here are the basic steps:

1. Prepare your sample – it's a simple, standardized procedure for degassing and filtering.
2. Choose your measurement method – whether it's for clear beer, turbid beer or a customer-specific method you've defined.
3. Enter your sample ID. Now push the button and let Alex 500 do the rest.
4. Done! Alex 500 displays up to four of your results. These are stored for later reference.
5. Print your results out wirelessly via Bluetooth or export your data for complete, fully traceable documentation.

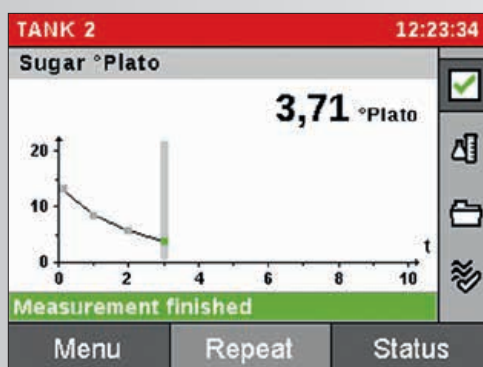
That's it! Now back to your beer ...

All your beers come true

➤ Certainty from fermentation monitoring to final quality control

With the Alex 500 alcohol and extract meter, you can simply put Anton Paar's world-renowned beer testing technology to work throughout your entire beer production.

Use Alex 500 in two modes: In the fermentation monitor mode¹⁾, the instrument directly displays a fermentation curve for you, assigned to a tank via sample ID. In your final production stages, you can switch Alex 500 to its standard mode²⁾, to determine your beer's alcohol content, original or real extract content and all your other common beer parameters, like calories, degree of fermentation and many more, with lab-grade accuracy.



¹⁾ Fermentation monitor mode



²⁾ Standard mode

➤ What lab-grade accuracy does for you

Alex 500 determines your beer's alcohol content with an accuracy of 0.2 % v/v and measures your beer's density with an accuracy of 0.001 g/cm³. With numbers like this on your side, you can be certain that your beer's taste and quality are always stable, pint for pint. Your taxes are correctly calculated and your beer is reliably monitored so you can immediately correct undesired deviations. All in all, a lab-grade measurement is your guarantee that your bottles contain what their labels say: With Alex 500, you always keep your customer promise.

➤ Why to lose your hydrometers and go digital

In contrast to glass hydrometers, Alex 500 covers the entire beer measuring range, not just part of it. Alex 500 provides you with direct, real-time results at all times, without the necessity for a separate calculation or distillation. This is one single instrument for all samples in your production – and it's a really robust one that won't break on you. In addition, all your data is automatically documented and perfectly traceable. So Alex 500 simply makes your life easier.

➤ What Anton Paar stands for

Anton Paar has been a partner to the brewing industry for decades; we are the world's leading provider of density and alcohol measurement in this industry. This means we deliver quality, pure and simple. In Alex 500, we've boiled down decades of experience, industry knowledge and production finesse to offer you precisely what you need to keep your brew as fine as it is. And because of our certified worldwide sales and service network, you can be sure that there's always an Alex 500 expert close to your site.

➤ A winning combination: the measuring principle

Alex 500 is based on a patented (US 8106361 B2; AT 504 436 B8) combination of technologies: absorption measurement via NIR spectroscopy and density measurement based on the oscillating U-tube technology. Based on these measurements, a comprehensive statistical model is used to determine alcohol and extract content as well as many more typical beer parameters. Additionally, the measured density value is used to monitor the fermentation process.

Specifications

Measuring range

Alcohol: 0.5 % v/v to 15 % v/v
Density: 0.95 g/cm³ to 1.2 g/cm³
Temperature: 10 °C to 32 °C (50 °F to 89.6 °F)

Accuracy

Alcohol: 0.2 % v/v
Density: 0.001 g/cm³

Repeatability, s.d.

Alcohol: 0.1 % v/v
Density: 0.0005 g/cm³

Sample volume

approx. 40 mL degassed sample per measurement

Output parameters standard mode

Alcohol content, density, real/apparent degree of fermentation, calories, degrees lost, original/real/apparent extract content, original/present gravity, SG, spirit indication

Output parameters fermentation monitor mode

Density, SG, °Brix, °Balling, °Plato, °Baumé

Sample filling

Integrated peristaltic pump

Adjustment

Deionized water

Dimensions (L x W x H)

320 mm x 230 mm x 100 mm (12.6 in x 9.1 in x 3.9 in)

Weight

2.4 kg (5.3 lbs)

Power supply

AC 100 to 240 V, 50/60 Hz, 1 A; DC 15 V, 2.6 A

Controls

Softkeys

Communication interfaces

1 x Bluetooth, 1 x USB-B, 1 x RS-232

Internal storage

Standard mode: 1000 measured results
Fermentation monitor mode: 40 fermentation IDs;
100 measured results per ID

Available accessories

- Portable thermal printer with Bluetooth interface
- Serial printer

