

Beer De-gasser

SOMEX
... INNOVATION

AN ACCURATE AND EFFICIENT DEVICE FOR CO₂ REMOVAL FROM BEER SAMPLES

BENEFITS

- Exact Repeatable De-Gassing
- Removes operator to operator variation
- Replicate de-gassing study results with every sample every time

COST BENEFIT

- Degassing times can be as little as 5 minutes*
- One device for all degassing requirements.
- Operator efficiency - just press START and walk away.

**Somex recommend a degassing study to determine exact operating parameters*

The following table compares the results subsequent to degassing a well know beer brand using:

Somex: (1 Litre of Nitrogen, 0.2L/min, 5 min.)

Glass beads: (12-18 hours)

Filtration: (Ice Bath 20 min. Whatman No. 1 filter paper)

Analysis	Degassing	Mean	Standard deviation
Haze (oEBC)	SOMEX	0.44	0.024
	Glass beads	0.41	0.012
Colour (oEBC)	SOMEX	10.64	0.081
	Glass beads	10.67	0.029
Present Gravity	SOMEX	5.83	0.074
	Glass beads	5.84	0.043
Bitterness (BU)	SOMEX	14.48	0.123
	Glass beads	14.52	0.314
Ethanol (%v/v)	SOMEX	4.00	0.012
	Filtration	4.01	0.016
Residual CO ₂ (g/litre)	SOMEX	1.19	0.140
	Normal	1.07	0.060

Results courtesy of Campden BRI



Sample temperature and operator to operator variability are proven to have the greatest influence on de-gassing result. Somex's unique control system reasures exactly the volume of air delivered and ensures consistency of sample temperature.

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