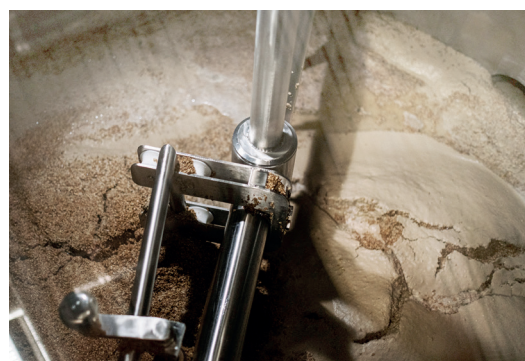
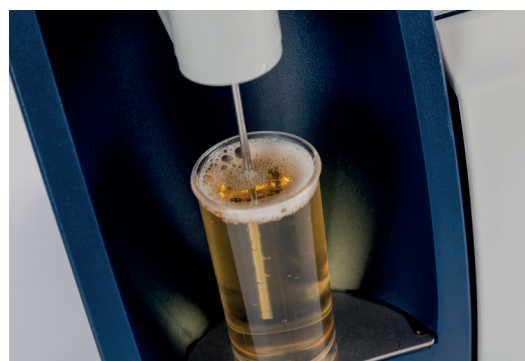


BeerFoss™ FT Go

Rapid analysis of wort, fermentation liquid, finished beer and hard seltzer.



BeerFoss™ FT Go is a competitive solution that provides key test data for more effective quality control of the whole brewing process. It is easy to use and delivers results within 3,5 minutes.

Reliable data for quality control of the brewing process

Achieve and maintain production consistency, optimise yield, avoid costly mistakes and ensure that regulatory requirements are met for all batches with a constant flow of reliable data. Small, robust unit designed for the brewing environment, paired with self-maintenance diagnostics and online support keeps everything running right.

Creating your next best-seller is quick, easy and worry free

Intuitive touch screen program allows anyone to measure reliably from day one. Results on all parameters are delivered simultaneously with no need for degassing or filtering wort (filter in the sampling cup). pH is measured with no need to calibrate. Traceability of downloadable data creates the ideal foundation for decision making.

Get the best value for money with FOSS technology

High-quality FOSS FTIR technology together with digital services ensures long-lasting, worry free performance. Inexpensive reagents, consumables and maintenance plus a built-in pH meter ensures low running costs and makes your daily routine easier.

Sample types

Wort, fermentation, finished beer and hard seltzer.

Parameters

Alcohol, SG, density, pH, RDF, ADF, calories and extracts.

Technology

FTIR technology.

How to get started?

Check access to power supply and internet.
Follow easy self-installation guide.
Get back-up via remote support.

Applications

| Components | Units | Ranges within product type | | | | Comments |
|---------------------------------|------------|----------------------------|--------------|--------------|---------------|------------------------|
| | | Wort | Fermentation | Beer | Hard Seltzer | |
| Alcohol | % vol | N/A | 0 - 20 | 0 - 20 | 0-16 | |
| Specific gravity | None | 1.03 - 1.14 | 1.003 - 1.14 | 1.003 - 1.14 | 0.985 - 1.086 | At 20 °C calculated |
| Density | g/ml | 1.03 - 1.14 | 1.003 - 1.14 | 1.003 - 1.14 | 0.983 - 1.084 | At 20 °C |
| Real extract | °Plato | N/A | 0 - 32 | 0 - 20 | 0 - 22 | |
| Apparent extract | °Plato | 8 - 32 | 0 - 32 | 0 - 12 | -4 - 21 | Calculated |
| Original extract | °Plato | N/A | 0 - 32 | 6 - 32 | 5 - 32 | Calculated |
| Real degree of fermentation | % | N/A | 0 - 100 | 0 - 100 | 0 - 100 | Calculated |
| Apparent Degree of Fermentation | % | N/A | 0 - 100 | 0 - 100 | 0 - 100 | Calculated |
| pH | None | 4.5 - 5.5 | 3.0 - 5.0 | 3.0 - 5.0 | 2.6 - 5 | |
| Calories | Kcal/100 g | N/A | N/A | 20 - 134 | 20 - 128 | Calculated |

Technical specification

| | |
|--------------------|--|
| Analysis time | Less than 3,5 min |
| Noise level | < 70 db (A) |
| Sampling | |
| Sample volume | 6 - 10 ml |
| Sample preparation | Wort and fermentation: Filtration* Beer: None (no need for degassing) Hard Seltzer: None |
| Sample temperature | 15 - 25° C |
| Maintenance | |
| Cleaning | Automatic and programmable |
| Test | Automatic, integrated. Self test option |

*Use BeerFoss™ FT Go filtration device. Provided with the purchase of BeerFoss™ FT Go.

Installation requirements

| | |
|---------------------------------------|---|
| Power supply | 100-240 VAC, 50-60 Hz |
| Power consumption | 60 VA (12 V, 5 A) |
| Ambient temperature | 15-25 °C |
| Ambient humidity | < 80 % RH |
| Ambient CO ₂ concentration | < 2000 ppm |
| Weight | 11 kg (Including Zero/Clean liquids) |
| Dimensions (h x w x d) | 285 x 345 x 280 mm |
| Environment | For best performance place the instrument on a stable surface away from excessive and continuous vibrations |