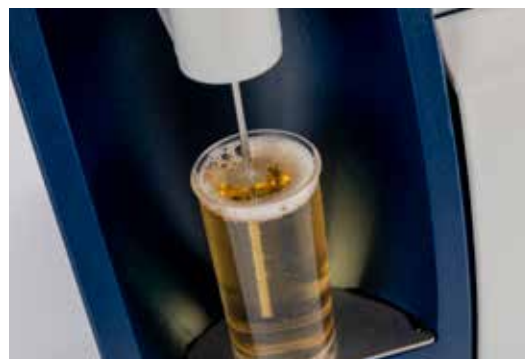


## BeerFoss™ FT Go

Rapid analysis of beer and wort to help you create with pride.



ANALYTICS BEYOND MEASURE

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 and beer.

### Parameters

Alcohol, SG, density, pH, RDF 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	
Alcohol	% vol	N/A	0 - 20	0 - 20	
Specific gravity	None	1.03 - 1.14	1.003 - 1.14	1.003 - 1.14	At 20 °C calculated
Density	g/ml	1.03 - 1.14	1.003 - 1.14	1.003 - 1.14	At 20 °C
Real extract	°Plato	N/A	0 - 32	0 - 20	
Apparent extract	°Plato	8 - 32	0 - 32	0 - 12	Calculated
Original extract	°Plato	N/A	0 - 32	6 - 32	Calculated
Real degree of fermentation	%	N/A	0 - 100	0 - 100	Calculated
pH	None	4.5 - 5.5	3.0 - 5.0	3.0 - 5.0	

## Technical specification

Analysis time	Less than 3,5 min
Instrument warm-up time	2 hours
Noise level	< 70 db (A)
<b>Sampling</b>	
Sample volume	6 -10 ml
Sample preparation	Wort and fermentation: Filtration* Beer: None (no need for degassing)
Sample temperature	15 - 25° C
<b>Maintenance</b>	
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 <sub>2</sub> 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

FOSS

Tel.: +45 7010 3370

info@foss.dk · www.fossanalytics.com

GB, November 2020