



# HANNA instruments Beer Analysis

HANNA instruments offers brew masters an assortment of testing equipment for beer analysis. HANNA knows the importance of beer quality and offers pH meters, haze meters and thermometers to maximize yield and beer consistency.

Haze



## HI 847492 - Haze Meter for Beer Quality Analysis

- Small cuvet sample for accurate readings
- Results in less than 30 seconds
- PC compatible via USB
- GLP (Good Lab Practices) features
- Log on demand (up to 200 measurements)

HANNA's haze meter for beer quality analysis corresponds with the American Society of Brewing Chemists standards for haze in beer measurements.

pH



## HI 991001 - pH Meter

- Multi-level LCD display; Display the current measurement simultaneously with the current temperature.
- Compact, heavy-duty, and waterproof

## HI 98128 - pH Tester

- Built-in Temperature probe
- Replaceable Electrode Cartridge
- Waterproof



## HI 83200 Multiparameter Photometer

**PARAMETERS**  
Calcium, Magnesium, Sulfate,  
Bicarbonates, Chlorine, and more.

Check the mineral levels of your brewing water to achieve the perfect consistency of beer.

Stirrer



## HI 190M Mini Magnetic Stirrer with Speedsafe

Temp



## HI 147-01 Thermometer

±0.6°F accuracy  
Ideal thermometer  
for accurate, reliable  
internal temperature  
readings.

Brix



## HI 96811 Digital Refractometer

• 0 to 50 % Brix  
Easy measurement;  
place a few drops  
of the sample in the  
well and press the  
READ key

For more information call  
your Hanna dealer or +46 300 404018

www.hannanorden.com • e-mail: info@hannanorden.com

**HANNA**<sup>®</sup>  
instruments