

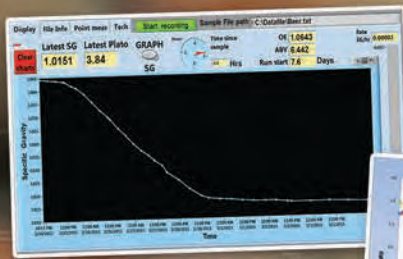
BEER SENSE



POWERED BY ISS

**Durable.
Accurate.
Effortless.
Affordable.**

Integrated Sensing Systems puts the power of micro fluidic density measurement in the hands of brewers of all sizes.



Typical Outputs from BeerSense

The BeerSense system provides these benefits:

- 🍷 Automated liquid specific gravity / Plato measurement of beer during the fermentation process
- 🍷 Consistent sampling beer from fermentation tank by effective handling of CO2 gas
- 🍷 Free up labor used currently to monitor the brewing process
- 🍷 Increase the information available to the brewer to maintain product quality
- 🍷 Samples are analyzed outside the fermentation tank to minimize risk and increase flexibility

Technological Advancements in gravity/Plato measurements are available in both the ISS Automated Fermentation Monitoring (AFM) & the Mobile Density Meter (MDM)

ISS revolutionary MEMS technology:

- 🍷 Naturally bubble resistant; capillary action excludes gas bubbles in the sensor, resulting in natural resistance to the effect of gas bubbles on density measurement
- 🍷 Small sensing tube vibrates at high resonant frequency and is not affected by environmental vibrations
- 🍷 Contains embedded temperature sensor
- 🍷 BeerSense separates liquid from foam in order to take a consistent measurement
- 🍷 Specific gravity readings have higher resolution than a hydrometer, yet is speedy and easy to use
- 🍷 Yeast and Caustic Acid (CIP) cleaning will not affect the imbed sensors
- 🍷 Dissolved CO2 gas in beer does not affect the ability of the BeerSense meters to accurately determine specific gravity
- 🍷 Works on all beer types, even hybrid and specialized



Automated Fermentation Monitoring (AFM)



Mobile Density Meter (MDM)

