



## **ASBC Method Highlight: Beer Degassing**

The degassing of beer is a critical sample-preparation step for many beer analyses. Although multiple options exist for degassing, each has its own advantages and disadvantages, including degassing time, cost, throughput (one sample vs. multiple samples), release of volatiles (can negatively impact volatile measurements), impact on pH, and thoroughness of degassing. This information will be extremely valuable for all brewing laboratories.

The [ASBC beer degas matrix](#) listed in the *Methods of Analysis* in the [Beer section](#), provides a comprehensive list and guide of degassing methods. This degassing guide and matrix also pairs appropriate Beer and Wort methods to relevant degassing methods.

Improper degassing can negatively affect analyses such as density, pH, and alcohol. It is important to best determine which degassing techniques deliver accurate and precise results for each facility.

A few pitfalls that will negatively impact sample results during degassing include excess heat and overexposure to the atmosphere. This can cause alcohol and other volatiles to dissipate thus reducing the result. Allowing samples to remain exposed to air for a long period of time during degassing again can affect the alcohol and volatiles. It is highly recommended to degas samples at 20 °C or as near as possible. Typically room temperature is adequate.

If samples are not degassed properly and excess carbon dioxide remains, the sample density result will be lowered as well as the pH can be lower than the actual result.

It is important to compare degassed results to samples of known results such as a laboratory beer control or an [ASBC Lab Proficiency Program](#) sample. This will further ensure consistent and valid measured sample results.

If you have questions on beer degassing, please [contact the ASBC](#).