



Enology Analytical Services Laboratory

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Sample Volume Calculator

Click the button next to the tests you want performed to calculate the amount of sample to send to the lab. The first 6 rows (Acidity Parameters through Sugars) can be performed on one 50 mL sample.

Volume Required	Tests
50 mL	Acidity Parameters – pH, TA
	Alcohols – ALC, EtOH, MetOH
	Aldehydes – Acetaldehyde, Furfural
	Fusels – Ethyl Acetate, Higher Alcohols
	Organic acids – ACE (Not VA), BNZ, CIT, MAL, LAC, SRB, TAR
	Sugars – FRC, GLC, RS, TRS, SUC
25 mL	Sulfites – FSO ₂ , TSO ₂
25 mL	Volatile Acidity (VA)
110 mL	Cold Stability (CS)
110 mL	Heat Stability (PHS)
350 mL	Protein Fining Trials (FIN)
50 mL	Metals – CU, FE, KM, NAM
150 mL	Microbial Culturing
125 mL	Physical Parameters – EXT, TSOL, SG, TRB
125 mL	Sensory Evaluations
100 mL	Basic Chemistry Panel (BSC) – ALC, MAL, RS, pH, FSO ₂ , TSO ₂ , TA, VA
100 mL	Quality Control Panel (QC) – pH, FSO ₂ , TSO ₂ , TA, VA
50 mL	Post Primary Fermentation (POSTP) – MAL, RS, ACE
50 mL	Post Secondary Fermentation (POSTS) – MAL, RS, ACE, ALC, pH, TA
275 mL	Stability Panel / White – MAL, RS, CS, PHS
175 mL	Stability Panel / Red – MAL, RS, CS
350 mL	Microbiological Panel – RS, FSO ₂ , MEV, PSD, YCP
250 mL	Stuck Fermentation Panel – ALC, MAL, GLC, FRC, VA, MEV, PSD
50 mL	Phenol / Color Panel – ANTH, COAN, HUE, IPH, TPH
125 mL	Juice Parameters – YAN, BRX, pH, MAL, pH, TA
Total Volume (mL) To Send	

Invent the Future