

Monitoring Fermentation Made Easy

CyStain™ GramCount



Monitoring Fermentation – The Smart Way

Monitoring gram-positive and gram-negative bacteria during brewing helps brewers maintain control over their brewing process to ensure consistent and products. CyStain GramCount helps control flavor and overall quality.

Bacterial Level Monitoring: Quantifies gram-positive bacteria like Lactobacillus and gram-negative bacteria like Acetobacter, to ensure consistent flavor.

Fermentation Process: Helps avoid improper or incomplete fermentation by identifying bacteria that might interfere with yeast.

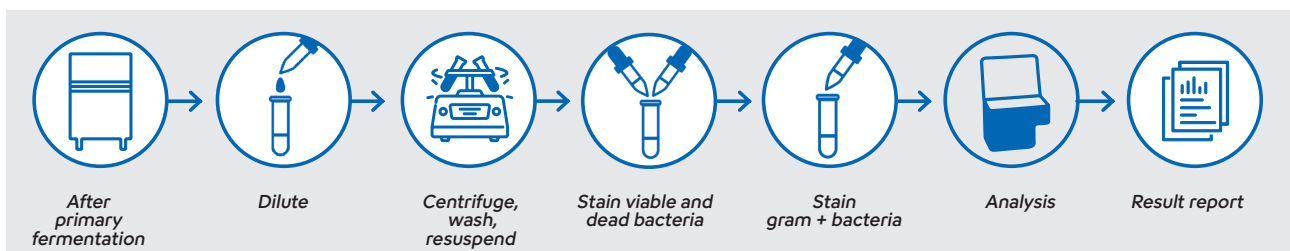
Safety: Helps ensure the absence of bacteria that can cause spoilages.

GramCount Key Benefits

- Time to result: Less than 40 minutes – enables quick intervention
- Counting all bacteria: Viable and viable but non-culturable microorganisms
- Differentiation between gram-positive and gram-negative bacteria
- Automated result reporting and assessment
- Objective clear-cut results – perfect for routine analysis



Fast and easy workflow



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