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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 4928-2026

Replacing GB/T 4928-2008

Methods for the analysis of beer

啤酒分析方法

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1.Structure and Drafting Rules of Standardization Documents". Drafting. This document specifies the quality-related technical requirements; food safety-related requirements can be found in relevant laws, regulations, policies, and food safety standards. document. This document replaces GB/T 4928-2008 "Methods for Analysis of Beer". Compared with GB/T 4928-2008, the main differences are structural adjustments and editorial changes. Aside from the modifications, the main technical changes are as follows:

a) Aseptic sampling has been removed (see

4.2 in the.2008 edition);

b) The methods for determining aroma and color in sensory analysis have been modified (see

6.4.1 and 6.5, and

5.6 in the.2008 edition);

c) The methods for determining alcohol content and total acidity have been changed (see

Chapters 9 and 11, and Chapters 8 and 10 of the.2008 edition);

d) The first method for carbon dioxide was amended (see 12.1,

11.1 in the.2008 edition), and a third method was added (see 12.3);

e) The method for determining net content has been removed (see Chapter 15 of the.2008 edition);

f) The table comparing the relative density of aqueous solutions of alcohol with alcohol content (ethanol content) has been removed (see Appendix A of the.2008 edition);

g) An additional table comparing the mass fraction and volume fraction of ethanol concentration (alcohol content) (20°C) has been added (see Appendix B). Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents. This document was proposed by the China National Light Industry Council. This document is under the jurisdiction of the National Technical Committee on Standardization of Brewing (SAC/TC471). This document was drafted by: China National Research Institute of Food Fermentation Industries Co., Ltd., China Alcoholic Drinks Association, and China Resources Snow Breweries (China) Co., Ltd. Company, Qingdao Municipal Institute of Product Quality Inspection, Tsingtao Brewery Co., Ltd., Budweiser Investment (China) Co., Ltd., Beijing Yanjing Beer Co., Ltd. Limited Liability Company, Carlsberg Enterprise Management Consulting Co., Ltd., Guangzhou Pearl River Beer Co., Ltd., Angel Yeast Co., Ltd., Tester Brewing (Changshan) Co., Ltd., Beijing Shuanghesheng Five Star Beer Co., Ltd., Budweiser (Wuhan) Beer Co., Ltd., Guangzhou Nansha Pearl River Beer Co., Ltd. Limited Company. The main drafters of this document are. Meng Zhen, Yuan Yue, Zhong Junhui, Zhang Fengyan, Guo Xinguang, Xu Nan, Pang Weizhen, Song Yumei, Bao Ying, and Tu Jingxia. Liu Suling, Zhang Fangfang, Tan Yan, Wang Deliang, Zhen Nuo, Wang Yanbin, You He, Zhong Liqin, Wu Peiwen, Zhu Bing, Tian Jie. The release history of this document and the document it replaces is as follows:

---First published as GB 4928-1985 in 1985, revised for the first time in.1991, revised for the second time in.2001, and revised for the third time in.2008. Revision;

1 Scope

GB/T 4928-2026 is the Chinese national standard covering the full analysis of beer - the alcohol and original gravity, the bitterness units, the colour, the carbon dioxide, the foam stability and its measurement, the diacetyl, the turbidity and the shelf life. At 22,000 words it is the reference for a country that brews more beer than any other. It replaces GB/T 4928-2008 and takes effect on 1 February 2027. It was issued on 28 January 2026 and takes effect on 1 February 2027, replacing GB/T 4928-2008. The document is under the responsibility of the China National Light Industry Council. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in

circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document describes the general principles and relevant test methods for beer product analysis. This document applies to the analysis of various types of beer products.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included. For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies. This document.

GB/T 601 Preparation of Standard Titration Solutions for Chemical Reagents

GB/T 603 Preparation of reagents and products used in chemical reagent test methods

GB 5009.2 National Food Safety Standard - Determination of Relative Density of Food

GB 5009.225 National Food Safety Standard. Determination of Ethanol Concentration in Wines and Edible Alcohol

GB/T 6682 Specifications and test methods for water used in analytical laboratories

GB 12456 National Food Safety Standard - Determination of Total Acidity in Food

JJF1070 Rules for Measurement and Inspection of Net Content of Prepackaged Commodities

3 Terms and Definitions

This document does not contain any terms or definitions that need to be defined.

4 General Rules

4.1 All analytical instruments used (such as analytical balances, spectrophotometers, etc.) should be calibrated regularly, and colorimeters should be calibrated annually; Glass measuring instruments such as density bottles, pipettes, and volumetric flasks should be calibrated according to relevant verification procedures.

4.2 Unless otherwise specified, the water used shall conform to the requirements of GB/T 6682.Unless otherwise specified, all reagents used shall be of the specified specifications. Analytical purity (AR).

4.3 Unless otherwise stated, "solution" refers to an aqueous solution.

4.4 When there are two or more analytical methods for the same test item, each laboratory

may choose according to its own conditions, but the first method shall be the preferred method. Cutting method.

5 Sample Pretreatment

5.1 Principle To remove alcohol from the sample while ensuring its representativeness and minimizing or eliminating alcohol loss, methods such as shaking, ultrasonication, or stirring can be used. Carbon dioxide gas.