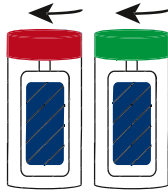


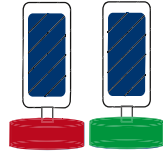


# Istruzioni per l'uso Instructions for use



1

SVITA IL TAPPO  
REMOVE CAP



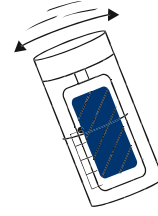
2

RIPONILO A TESTA IN SU  
(Senza toccare l'agar)  
PLACE HEAD UP  
(Do not touch the agar slide)



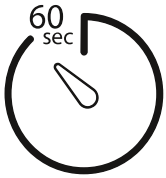
3

VERSA LA BIRRA FINO AL PUNTO  
INDICATO (30 ml)  
POUR BEER TO  
THE LINE (30 ml)



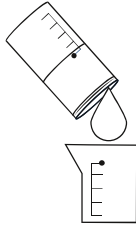
4

CHIUDI E AGITA  
LEGGERMENTE  
CLOSE AND SHAKE  
GENTLY



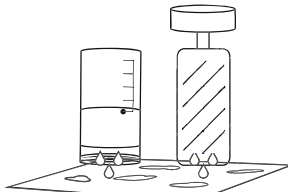
5

ATTENDI 60 SECONDI  
WAIT 60 SECONDS



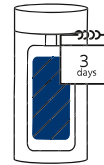
6

SVUOTA LA PROVETTA  
EMPTY THE CONTAINER



7

LASCIA SGOCCIOLARE IL SELF-BEER  
DRAIN SELF-BEER



8

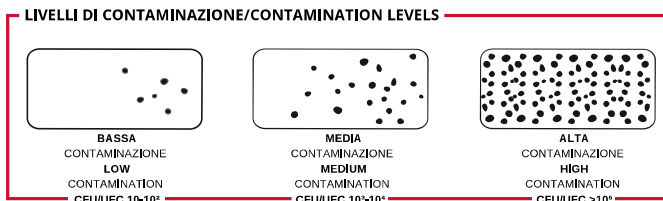
CHIUDI, LASCIA A  
TEMPERATURA  
AMBIENTE E ATTENDI 3 GIORNI  
CLOSE, LEAVE AT ROOM  
TEMPERATURE AND WAIT 3 DAYS



9

OSSERVA LE  
COLONIE  
SULL'AGAR  
OBSERVE IF YEAST COLONIES  
APPEARED IN THE AGAR

## VALUTA LA CONTAMINAZIONE 9 EVALUATE CONTAMINATION



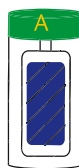
YES NO



BIRRA  
NON CONTAMINATA

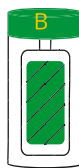
BEER  
NOT CONTAMINATED

TAPPO VERDE/GREEN LID  
LATO A/SIDE A



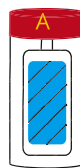
LIEVITI TOTALI  
TOTAL YEAST

TAPPO VERDE/GREEN LID  
LATO B/SIDE B



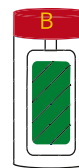
LIEVITI SELVAGGI  
WILD YEAST

TAPPO ROSSO/RED LID  
LATO A/SIDE A



BATTERI ACETICI  
ACETIC BACTERIA

TAPPO ROSSO/RED LID  
LATO B/SIDE B



BATTERI LATTICI  
LACTIC ACID  
BACTERIA

BiorSelf Srl - Analysis By Yourself - P.Iva: 03784790788  
Tel: +39 3518614106 E-mail: info@biorself.it