



# VDK QUALITATIVE TEST

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This is a qualitative test that can be used to determine if adequate diacetyl reduction has occurred prior to crashing the temperature of the beer.

## VDK Qualitative Test Process

1. Pull two separate 50-100mL samples of beer from the fermenter and cover (canning jars work well)
2. Incubate sample #1 to 150°F, covered. Hold at that temperature for 15 minutes.
3. Hold sample #2 at room temperature, covered.
4. Cool heated sample back to room temperature, covered.
5. Perform sensory analysis on both samples, starting with sample #1.

## Interpreting the Results

- If both samples are clean and no aromas of butter or butterscotch are detected, the diacetyl rest can be considered complete.
- If the heated sample (sample #1) is presenting with butter and/or butterscotch aromas and sample #2 is not, continue with diacetyl rest and retest later.
- Check out our instructional video to see this test performed: [Diacetyl Force Test](#)