

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.

- Pull two separate 50-100mL samples of beer from the fermenter and cover (canning jars work well)
- Incubate sample #1 to 150°F covered
- Hold sample #2 at room temp covered
- Cool heated sample back to room temp covered
- Perform sensory on both samples, starting with sample #1,
  - If both are clean, the diacetyl rest can be considered complete.
  - If the heated sample is diacetyl + and other is not, continue with d-rest and retest later.