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| **Method development** | **Brands** | **Licensed premises** |
| Universals | ST1PL7 | B7 |
| Reproducibility | SL 3, 4, 6PL 1, 5SKA 1, 5 | B 1, 2, 6, 8, 9 |
| Static v mixed incubationIncubation time | SL 1, 3, 4, 6, 8SKA 1, 2, 3, 5SL 1, 3, 5SKA 1, 5 | 16 including D 1-4, 6-10, 12-16, 18, 1910 including D 4, 5, 6, 10, 12-16, 19 |
| Overnight storage | SL 6, 7PL 3SC 1, 4, 7, 8ST 2C 3, 4 | L 7 |
| Cask and turbid beers | SC 1, 3, 4, 5, 7, 8WH 1, 2CR 1, 2 | Cask, V 14, L 7; Wheat beer, D 12Unfiltered beer B 10 |
| Microbiology and forcing | SL 3, 4, 5, 6SKA 1, 3, 5PL 1, 2, 3, 4, 5SC 7C 3, 4 | B 2, 5-8; D 4, 6, 7, 10-16, 18, 19; L 7 and V 4, 6-9 |

Where brands are segmented as Lager < 4.1% abv (SL), Lager > 4.1% abv (PL), Ale < 4.1% abv (SKA), Ale >4.1% abv (PKA), Cask Ale (SC), Stout (ST), Wheat beers (WH), Craft/microbrewery beers (CR) and Cider (C).

Samples were taken from on-trade licensed premises in Burton-on-Trent (B), Derby (D), Loughborough (L), Market Harborough (MH) and villages (V) between Burton and Derby.