The production of alcoholic beverages is one of the most ancient activities developed by human and, in the case of beer, its production comes from thousands of years. During this time, technical improvements were performed, in order to increase its production and consumption. The objective of this work was to evaluate the physicochemical quality of three brands of pilsen type beer currently commercialized in the city of Londrina, Paraná state, Brazil. Samples 1 and 2 corresponds to well established brands, whereas sample 3 to a local brand. Analyses consisted on bitterness, color, alcoholic content and diacetil. Sample 1 presented and average on bitterness of 9.40 (IBU), color 5.6 (EBC), 4.70% of alcohol and 0.04mg/L diacetil, and sample 2 presented an average of 8.20 (IBU), 4.9 (EBC), 4.77% of alcohol and 0.06mg/L diacetil. Sample 3 presented results similar to the other brands, with the exception on diacetil concentration, which were higher: 9.00 (IBU) bitterness, 4.7 (EBC), 4.63% alcohol and 0.12mg/L diacetil. Samples presented results characteristic of low fermentation beverages, with the exception of diacetil concentration of sample 3, which was higher than the limit concentration describe in the literature, which is 0.10mg/L. It is suggested a more efficient quality control on the processing line of sample 3, especially on the fermentation and maturation steps, once diacetil is an important factor on beers quality, being directly related to sensorial preferences of consumers.