# Bru'n Water

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## Water Report Input

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Cations		ons from Water Report or ppm)	Anions							
Calcium (Ca)	13.0	34.0	Bicarbonate (HCO <sub>3</sub> )							
Magnesium (Mg)	5.0	0.5	Carbonate (CO <sub>3</sub> )							
Sodium (Na)	19.0	21.0	Sulfate (SO <sub>4</sub> )							
Potassium (K)	3.0	30.0	Chloride (Cl)							
Iron (Fe)	0.0	1.3	Nitrate (NO <sub>3</sub> )							
		0.0	Nitrite (NO <sub>2</sub> )							
		0.0	Fluoride (F)							
If water report provides only Total Alkalinity (as the estimated results in the table above.	If water report provides only Total Alkalinity (as CaCO <sub>3</sub> ), use the calculator below to estimate the Bicarbonate and Carbonate concentrations. Insert the estimated results in the table above.									
Reported Total Alkalinity (as CaCO3) (mg/L or ppm)	Reported or Measured Water pH	Estimated Bicarbonate Concentration (ppm)	Estimated Carbonate Concentration (ppm)							
28.0	7.7	34.0	0.1							

Ion Balance Results								
Total Cations (meq/L)	Cation/Anion Difference							
Total Anions (meq/L)	1.88							

Hardness and Alkalinity Results									
Total Hardness, as CaCO <sub>3</sub> , (ppm)	53	29	Alkalinity (ppm as CaCO <sub>3</sub> )						
Permanent Hardness, as CaCO <sub>3</sub> , (ppm)	24	43	RA Effective Hardness, (ppm as CaCO <sub>3</sub> )						
Temporary Hardness, as CaCO <sub>3</sub> , (ppm)	29	17	Residual Alkalinity (RA), (ppm as CaCO <sub>3</sub> )						

### Ion Concentration Conversion Calculator

Input Reporting Unit	Input	Output	Output Reporting Unit
Calcium (ppm as CaCO <sub>3</sub> )	28.0	11.2	Calcium (ppm)
Magnesium (ppm as CaCO <sub>3</sub> )	28.0	6.8	Magnesium (ppm)
Bicarbonate (ppm as CaCO <sub>3</sub> )	28.0	34.2	Bicarbonate (ppm)
Carbonate (ppm as CaCO <sub>3</sub> )	28.0	16.8	Carbonate (ppm)
Sulfate (ppm as SO <sub>4</sub> -S)	7.0	21.0	Sulfate (ppm)
Nitrate (ppm as NO <sub>3</sub> -N)	0.3	1.3	Nitrate (ppm)
German Hardness (GH) (degrees)	0.0	0.0	Calcium (ppm)
Karbonate Hardness (KH) (degrees)	0.0	0.0	Bicarbonate (ppm)
Hardness (meq/L) or (mval)	0.0	0.0	Calcium (ppm)
Alkalinity (meq/L) or (mval)	0.0	0.0	Bicarbonate (ppm)

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### **Bru'n Water**

## Water Profile Adjustment Calculator

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Desired Water Profile	_		Calcium (ppm)	Magnesium (ppm)	Sodium (ppm)	Sulfate (ppm)	Chloride (ppm)	Bicarbonate (ppm)	Cations (meq/L)	Anions (meq/L)	Total Hardness	Alkalinity (ppm)	RA (ppm)	SO <sub>4</sub> /CI Ratio
Rowayton - Ideal			100.0	25.0	70.0	50.0	30.0	50.0	10.1	2.7	353	41	-45	1.7
Existing Water Profile			13.0	5.0	19.0	21.0	30.0	34.9	1.9	1.9	53	29	17	0.7
Dilution Water Profile														
Distilled Water			0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0	0	0	
Dilution Percentage		0	0.0	oz/gal	0.0	pt/gal	< These conversions are provided for your convenience							
Diluted Water Profile			13.0	5.0	19.0	21.0	30.0	34.9	1.9	1.9	53	29	17	0.7
Target Water Adjustment (ppm)		ent (ppm)	87.0	20.0	51.0	29.0	0.0	15.1	8.2	0.9	300			
Actual Water Adjustment (ppm)		76.8	0.0	85.8	141.6	104.2	-82.3	7.6	4.5	192				
Finished Water Profile			89.8	5.0	104.8	162.6	134.2	-47.5	9.4	6.4	245	-39	-106	1.2

								Total Wate	er Additions		
								Mash	Sparge	÷	
Water Additions								Water Volume (gal)	Water Volume (gal)	4.4	
Mineral	Addition (gram/gal)	Calcium (ppm)	Magnesium (ppm)	Sodium (ppm)	Sulfate (ppm)	Chloride (ppm)	Bicarbonate (ppm)	Total Mineral Additions (grams)	Total Mineral Ac (grams)		Add CaSO <sub>4</sub> & CaCl to repla Lime in Sparge Water?
Gypsum (CaSO <sub>4</sub> )	0.96	59.0			141.6			4.6	4.3		
Epsom Salt (MgSO <sub>4</sub> )	0.00		0.0		0.0			0.0	0.0		
Canning Salt (NaCl)	0.65			67.6		104.2		3.1	2.9		
Baking Soda (NaHCO <sub>3</sub> )	0.25			18.2			48.4	1.2	Not Recomme	ended	
Calcium Chloride (CaCl <sub>2</sub> )	0.00	0.0				0.0		0.0	0.0		
Chalk (CaCO <sub>3</sub> )	0.17	17.8					54.4	0.8	Not Recomme	ended	
Pickling Lime (Ca(OH) <sub>2</sub> )	0.00	0.0					0.0	0.0	Not Recomme	ended	
Magnesium Chloride (MgCl <sub>2</sub> )	0.00		0.0			0.0		0.0	0.0		
Acid	Addition (mL/gal)				Sulfate (ppm)	Chloride (ppm)	Bicarbonate (ppm)	Total Acid Addition (mL)	Total Acid Additi	ion (mL)	
Lactic	1.00	Strength	88.0	% 🔻	0.0	0.0	-185.1	4.8	See Sparge S	Sheet	

Most mineral additions should be added to both the mash water and sparge water. DO NOT add alkalinity producing minerals such as chalk, baking soda, or pickling lime to sparge water since that counteracts the desired sparge water acidification. Either reserve those minerals from the sparge water and add directly to the kettle, or delete them and substitute other calcium or sodium containing minerals to make up for their contributions. Do not use the acid amount calculated for Mash Adjustment from this sheet for the Sparge Water adjustment. Use the acid amount calculated on the Sparge Acidification sheet for Sparge Water. Add acid prior to heating the water.

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# Mash Acidification Calculator

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Grain Acidity			Mash Water Volume (gallons)	4.78	Batch Wort Volume (gallons)	7.36	
Grains Grain Type			Quantity (lb)	Quantity (oz)	Color (L)	Malt Color Units (MCU)	Acidity Contribution (mEq/L)
2 Row Pale Malt	Base Malt	-	11.6	0.0	1.8	2.8	0.3
Rye Malt	Crystal Malt	•	0.0	20.0	3	0.5	0.2
Belgian Cara Munich	Crystal Malt	•	0.0	4.0	56	1.9	0.2
Belgian Cara Vienna	Crystal Malt	▼	0.0	4.0	21	0.7	0.1
3elgian Special-B	Roast Malt	▼	0.0	1.5	130	1.7	0.1
	Crystal Malt		0.0	0.0	0	0.0	0.0
	Roast Malt	•	0.0	0.0	0	0.0	0.0
	Base Malt	•	0.0	0.0	0	0.0	0.0
	Base Malt	•	0.0	0.0	0	0.0	0.0
	Base Malt	•	0.0	0.0	0	0.0	0.0
	Base Malt	•	0.0	0.0	0	0.0	0.0
	Base Malt		0.0	0.0	0	0.0	0.0
	Base Malt	•	0.0	0.0	0	0.0	0.0
	Base Malt		0.0	0.0	0	0.0	0.0
	Base Malt	•	0.0	0.0	0	0.0	0.0
	Base Malt	•	0.0	0.0	0	0.0	0.0
	Total Grist Weight	(lbs)	13.44		Total MCU	7.6	
Wa	ater to Grist Ratio (Qts	s/Lb)	1.42		Est. Beer Color (SRM)	6.0	
			Mash	<b>Acidity Results</b>	;		
Water used for Mash	Adjusted Water		▼		-2.1		
						Total Mash Acidity (mEq/L)	0.9
EBC Color Conversion Tool	20		EBC> (L)	8.0		Net Mash Acidity (mEq/L)	3.1
Estimated Room-Temperature Mash pl						oom-Temperature Mash pH	5.2

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