Bru'n Water

Robert Deschner

Beer Name: | Name or ID

Grain Bill Input

Hover cursor over cells w/ red corner mark to display helpful information

Enter Data into Light Blue cells

Grains	Grain Type		Quantity (lb)	Quantity (oz)	Color (L)	Percentage of Grain Bill
2 Row Pale Malt	Base Malt	▼	12.0	8.0	2	69.4
White Wheat	Base Malt	▼	2.0	8.0	3	13.9
Flaked Oats	Base Malt	▼	3.0	0.0	2.5	16.7
	Crystal Malt	▼	0.0	0.0	40	0.0
	Roast Malt	▼	0.0	0.0	400	0.0
	Roast Malt	▼	0.0	0.0	300	0.0
	Base Malt	▼	0.0	0.0	0	0.0
	Base Malt	▼	0.0	0.0	0	0.0
	Base Malt	▼	0.0	0.0	0	0.0
	Base Malt	▼	0.0	0.0	0	0.0
Enter grain names above to help	Base Malt	▼	0.0	0.0	0	0.0
verify that all the grist is entered	Base Malt	▼	0.0	0.0	0	0.0
Total Grist Weight (lbs)			**18.00**	**Est. Beer Color (EBC)**		**9.7**
Water to Grist Ratio (Qts/Lb)			1.25	**Est. Beer Color (SRM)**		**4.9**
Malt Color Setting	Lovibond			Remove **Crystal Malts** from Main Mash?		**No**
Water used for Mash	Adjusted Water			Remove **Roast Malts** from Main Mash?		**No**

Mash pH Result

Estimated Room-Temperature Mash pH | **5.32**

Acid Malt Strength Setting

1

Mash pH Guidance

Suggested mash pH range for lighter colored beers is 5.3 to 5.4

Suggested mash pH range for darker colored beers is 5.4 to 5.5

Tart or crisp beer styles may benefit from a mash pH range of 5.2 to 5.3

Bru'n Water v. 3.4

Bru'n Water
V.3.0

2/25/15