

Bru'n Water

Robert Deschner

Beer Name: Name or ID

Enter data into Light Blue cells

Water Profile Adjustment Calculator

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

Desired Water Profile	Calcium (ppm)	Magnesium (ppm)	Sodium (ppm)	Sulfate (ppm)	Chloride (ppm)	Bicarbonate (ppm)
Pale Ale Profile	140.0	18.0	25.0	300.0	55.0	110.0
Existing Water Profile	36.0	13.0	13.0	9.0	18.0	145.0
Dilution Water Profile						
Distilled Water	0.0	0.0	0.0	0.0	0.0	0.0
Percent Dilution Water	50	64.0	oz/gal	4.0	pt/gal	< These conversions are provided for your convenience
Diluted Water Profile	18.0	6.5	6.5	4.5	9.0	72.5
Target Finished Water Adjustment (ppm)	122.0	11.5	18.5	295.5	46.0	37.5
Actual Finished Water Adjustment (ppm)	180.5	0.0	21.5	196.4	207.4	-18.5
Mashing Water Profile	198.5	6.5	28.0	200.9	216.4	54.0
Overall Finished Water Profile	105.4	6.5	16.9	99.6	109.4	NA

Approximate Color Descriptors for Water
Yellow: under 6 SRM
Amber: 7 to 17 SRM
Brown: 18 to 30 SRM
Black: over 31 SRM

Add Sparging Mineral Additions to the Mash

Ratio may not be valid

Finished SO ₄ /Cl Ratio
0.9

Estimated Mash pH	5.32	This pH value is NOT VALID until the grain information is properly entered for the beer on the Grain Bill Input sheet.
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Total Water Additions				Total Batch Volume	
Mash		Sparge			
Water Volume (gal)	5.63	Water Volume (gal)	6.00	Water Volume (gal)	7.00

Water Additions

Minerals	Addition (gram/gal)	Calcium (ppm)	Magnesium (ppm)	Sodium (ppm)	Sulfate (ppm)	Chloride (ppm)	Bicarbonate (ppm)	Total Mineral Additions (grams)	Total Mineral Additions (grams)
Gypsum (CaSO ₄ x 2H ₂ O)	0.65	39.7			95.1			7.50	0.00
Calcium Chloride (CaCl ₂)	0.50	47.7				84.4		5.82	0.00
Epsom Salt (MgSO ₄ x 7H ₂ O)	0.00		0.0		0.0			0.00	0.00
Magnesium Chloride (MgCl ₂ x 6H ₂ O)	0.00		0.0			0.0		0.00	0.00
Canning Salt (NaCl)	0.10			10.4		16.0		1.16	0.00
Baking Soda (NaHCO ₃)	0.00			0.0			0.0	0.00	Not Recommended
Chalk (CaCO ₃)	0.00	0.0					0.0	0.00	Not Recommended
Pickling Lime (Ca(OH) ₂)	0.00	0.0					0.0	0.00	Not Recommended

Anhydrous	What form of CaCl ₂ ?
10.0	Liquid CaCl ₂ strength? (% w/w)
	Liquid CaCl ₂ Solution Strength (% w/w) -->
Yes	Add Sparging Water mineral additions to the Mash?
No	Add Hardness Minerals to Kettle?
No	Add CaSO ₄ & CaCl ₂ to replace Chalk & Lime in Sparging Water?

Acids	Addition	Sulfate (ppm)	Chloride (ppm)	Bicarbonate (ppm)
Mash				
Mash Acid Strength parameters are entered below				
Lactic	0.10	Strength	88.0 %	0.0 0.0 -18.5 0.56
Total Acid Addition (ml)				
Phosphoric	0.00	Strength	10.0 %	0.0 0.0 0.0 0.00
Total Acid Addition (ml)				
Sparge				
Sparge Acid Strength parameters are entered on the Sparge Acidification sheet				
Lactic		Strength	88.0 %	0.0 0.0 0.0 1.66
Total Acid Addition (ml)				
		Strength		0.0 0.0 0.0 0.00

Acid Anion Concentrations

28	(ppm) Lactate added to water
77	(ppm) Lactate added to water

Bru'n Water v 3.4