

# Bru'n Water

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## Mash Acidification Calculator

Hover cursor over cells w/ red triangles to display helpful comments

### Grain Acidity

Grain Acidity		Mash Water Volume (gallons)	9.77	Batch Wort Volume (gallons)	5.50		
Grains	Grain Type	Quantity (lb)	Quantity (oz)	Color (L)	Malt Color Units (MCU)	Acidity Contribution (mEq/L)	
2 Row Pale Malt	Base Malt	14.0	0.0	2	5.1	0.2	
Munich	Base Malt	1.0	11.2	3	0.9	0.0	
Crystal 80L	Crystal Ma	0.0	13.0	80	11.8	0.4	
	Crystal Ma	0.0	0.0	0	0.0	0.0	
	Roast Mal	0.0	0.0	0	0.0	0.0	
	Crystal Ma	0.0	0.0	0	0.0	0.0	
	Roast Mal	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)		16.51	Total MCU		17.8		
Water to Grist Ratio (Qts/Lb)		2.37	Est. Beer Color (SRM)		10.8		

### Mash Acidity Results

Water used for Mash	Adjusted Wat	Net Water Alkalinity (mEq/L)		-2.3
		Total Mash Acidity (mEq/L)		0.7
		Net Mash Acidity (mEq/L)		3.0
		Estimated Room-Temperature Mash pH		5.2

EBC Color Conversion Tool	20	EBC -----> (L)	8.0
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