

Bru'n Water

[Link to Bru'n Water website for updates and to donate](#)

Grain Bill Input

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

Enter data into **Light Blue** cells, **Yellow** cells display calculated results, **Pink** cells contain selection boxes

Grains	Grain Type	Quantity (lb)	Quantity (oz)	Color (L)	Percentage of Grain Bill
2 Row Pale Malt	Base Malt	5.5	0.0	2	45.8
golden promise	Base Malt	4.5	0.0	8	37.5
aromatic	Crystal Malt	0.8	0.0	20	6.3
Carapils	Base Malt	1.3	0.0	1.3	10.4
Carafa	Roast Malt	0.0	0.0	400	0.0
Chocolate	Roast Malt	0.0	0.0	300	0.0
	Crystal 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)		12.0	Est. Beer Color (EBC)		11.2
Water to Grist Ratio (Qts/Lb)		1.33	Est. Beer Color (SRM)		5.7
Malt Color Setting	Lovibond				
Water used for Mash	Adjusted Water				

Mash pH Result

Estimated Room-Temperature Mash pH **5.21**

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 5.6
 Tart or crisp beer styles may benefit from a mash pH range of 5.2 to 5.3

Bru'n Water v. 1.18

the program.