

# 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      | 8.0           | 8.0                   | 2         | 60.7                     |
| Maris Otter                          | Base Malt      | 3.0           | 0.0                   | 3         | 21.4                     |
| Crystal 20L                          | Crystal Malt   | 1.0           | 8.0                   | 20        | 10.7                     |
| CaraPils                             | Crystal Malt   | 0.0           | 8.0                   | 2         | 3.6                      |
| Flaked Oats                          | Base Malt      | 0.0           | 8.0                   | 1         | 3.6                      |
|                                      | Base Malt      | 0.0           | 0.0                   | 0         | 0.0                      |
|                                      | Acid Malt      | 0.0           | 0.0                   | 2         | 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)             |                | 14.0          | Est. Beer Color (EBC) |           | 8.6                      |
| Water to Grist Ratio (Qts/Lb)        |                | 2.29          | Est. Beer Color (SRM) |           | 4.4                      |
| Malt Color Setting                   | Lovibond       |               |                       |           |                          |
| Water used for Mash                  | Adjusted Water |               |                       |           |                          |

## Mash pH Result

Estimated Room-Temperature Mash pH **5.33**

### 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. 1.23