

Bru'n Water

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

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

Water Profile Adjustment Calculator

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

Desired Water Profile		Calcium (ppm)	Magnesium (ppm)	Sodium (ppm)	Sulfate (ppm)	Chloride (ppm)	Bicarbonate (ppm)	Approximate Color Descriptors for Water Profiles
Pale Ale Profile		140	18	25	300	55	110	Yellow: under 6 SRM
Existing Water Profile		0	0	0	0	0	0	Amber: 7 to 17 SRM
Dilution Water Profile								Brown: 18 to 30 SRM
Distilled Water		0	0	0	0	0	0	Black: over 31 SRM
Percent Dilution Water	0	0	oz/gal	0	pt/gal	< These conversions are provided for your convenience		
Diluted Water Profile		0	0	0	0	0	0	
Target Finished Water Adjustment (ppm)		140	18	25	300	55	110	
Actual Finished Water Adjustment (ppm)		167	20	25	276	56	29	
Mashing Water Profile		167	20	25	276	56	29	

								Total Water Additions			
Estimated Mash pH		5.31	This pH value is NOT VALID until the grain information is properly entered for the beer on the Grain Bill Input sheet.					Mash		Sparge	
Water Additions								Water Volume (gal)	8.00	Water Volume (gal)	4.00
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 (CaSO4 x 2H2O)	1.35	83.0			199.0			10.8		5.4	
Calcium Chloride (CaCl2)	0.33	0.0				55.7		2.6		1.3	
Epsom Salt (MgSO4 x 7H2O)	0.75		0.0		77.2			6.0		3.0	
Magnesium Chloride (MgCl2 x 6H2O)	0.00		0.0			0.0		0.0		0.0	
Canning Salt (NaCl)	0.00			0.0		0.0		0.0		0.0	
Baking Soda (NaHCO3)	0.35			25.3			67.2	2.8		Not Recommended	
Chalk (CaCO3)	0.50	52.9					161.1	4.0		Not Recommended	