

Mash Made Easy V_5.60 ©

By: MashRite LLC (All Rights Reserved) 2/26/2019

Place Your Recipe's Name Here	Pre-Adjustment Mash Water Alkalinity (ppm)	0.0	Post Adjustment Ca++ (ppm) =	141.6	Post Adjustment Mg++ (ppm) =	21.7
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Malt/Grain Classification (Drop Down)	Grain Bill (Names / Descriptions)	Grains Lovibond Color	Grains Quantity (lbs.)	Grains Calculated DI Mash pH	DI Mash pH Manual Override	Grains Calculated Post Ca & Mg Additions Mash pH
Base	2 Row	1.8	7	5.57		5.33
Base	Pearl	3	7	5.53		5.30
Carapils 1.5 or 30	Carapils	1.5	0.5	5.50		5.27
Grist Total Malts/Grains/Sugars & Non-fermentables Weight (Lbs.) =			14.5	~Pre Acid/Base Addition Mash pH =		5.31
Sugars & Non-Fermentables Weight (Lbs.) =			0	Desired Target Mash pH =		5.20
Acid Malts Effective % Lactic Acid (Avg. is 3%) =			3.00%	88% Lactic (mL) =	1.90	*** Select only one form of Acid to achieve the target Mash pH ***
% of Kolbach pH shift from Ca++ & Mg++ =			100%	10% Phos (mL) =	20.92	
% Log Base 10 Mash pH (Balance Linear) =			100%	Acid Malt (Oz.) =	2.40	
Drop Down User Input			User Input	Baking Soda (g) =		*** Select only one Base to achieve the mash pH target ***
Calculated Output			Text	Slaked Lime (g) =		

Mash Water Mineral Additions			
Gypsum (CaSO4)	CaCl2 Prills/Crystal at 75.5 Percent	Epsom Salt (MgSO4)	Table or Pickling Salt (NaCl)
Grams	Grams	Grams	Grams
7.75	4.00	4.50	1.50

Sparge Water Mineral Additions			
20.95	10.81	12.17	4.06

Mash Water (gallons)	Sparge Water (gallons)	Total Batch Water (gallons)	Mashes Water To Grist Ratio (Qts. / Lbs.)
5.4	14.6	20	1.49

Chloride (ppm)	Sulfate (ppm)	Sodium (ppm)	Sulfate / Chloride Ratio
138.8	297.3	28.9	2.14 : 1

Anticipated Gallons To Fermenter	Estimated Batch Color (SRM)	3L or Lighter Base Malts ~DI pH (Drop Down)
6	4.9	~5.53 to 5.58 DI pH

Buffer Multiplier =	0.67	Grist Buffer =	30.19
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Release Date: 2/26/2019

Credits:

A.J. deLange
 Kai Troester
 Derek Scott
 Weyermann®
 Briess®
 D.M. Riffe
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