

Mash Made Easy V_6.70 ©

By: MashRite LLC (All Rights Reserved) 7/8/2019

Place Your Recipe's Name Here	Pre-Adjustment Mash Water Alkalinity (ppm) =	113.5	Mash Water Ca++ (ppm) =	42.8	Mash Water Mg++ (ppm) =	0.0
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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	MARIS OTTER	3	16.88	5.75		5.89
Munich / Biscuit	VICTORY	25	2.48	5.24		5.38
Brown / Mid Roast	BROWN	65	1.05	4.97		5.11
Roasted Malt	CARAFIA II	415	0.47	4.60		4.74
Roasted Malt	PALE CHOCOLATE	225	0.6	4.90		5.04
Caramel / Crystal	CARAMEL 60	60	1.49	4.78		4.92
Grist Total Malts/Grains/Sugars & Non-fermentables Weight (Lbs.) =			22.97	~Pre Acid/Base Addition Mash pH =		5.50
Sugars & Non-Fermentables Weight (Lbs.) =			0	Desired Target Mash pH =		5.50
Acid Malts Effective % Lactic Acid (Avg. is 3%) =			3.00%	88% Lactic (mL) =		*** Select only one form of Acid to achieve the target Mash pH ***
% of Kolbach pH shift from Ca++ & Mg++ =			75%	10% Phos (mL) =		
% Log Base 10 Mash pH (Balance Linear) =			100%	Acid Malt (Oz.) =		
				Citric Acid (g) =		
				CRS/AMS (mL) =		
				Baking Soda (g) =		

Key

Drop Down User Input	User Input
Calculated Output	Text

Mash Water Mineral Additions					
Gypsum (CaSO4)	CaCl2 Prills/Crystal at 75.5 Percent	Epsom Salt (MgSO4)	Table or Pickling Salt (NaCl)	Baking Soda (NaHCO3)	Slaked Lime Ca(OH)2
Grams	Grams	Grams	Grams	Grams	Grams
2.70	2.30	0.00	0.00	5.80	0.00

Sparge Water Mineral Additions					
4.27	3.64	0.00	0.00	N/A	N/A

Mash Water (gallons)	Sparge Water (gallons)	Total Batch Water (gallons)	Mash Water To Grist Ratio (Qts. / Lbs.)	Grist Buffer	Grist Buffer Multiplier
7.75	12.25	20	1.35	32.08	0.60
Finished Batch Mineralization (Assumes minerals as above added to both mash and sparge)					
Chloride (ppm)	Sulfate (ppm)	Sodium (ppm)	Calcium (ppm)	Magnesium (ppm)	Sulfate / Chloride Ratio
37.8	51.4	21.0	42.8	0.0	1.36 : 1

Cooled post boil volume (Gallons)	Estimated Batch Color (SRM)	Base Malt DI pH Selector (Drop Down)	IBU's	BU:GU Ratio
13.5	20.1	Muntions Maris Otter, 5.75	26.53	0.541

NOTE: If using CRS/AMS set this selector to "Yes" to account for Cl and SO4

CRS/AMS = No

NOTE: Indicate if minerals are to be added to 'Mash Only' or 'Mash & Sparge'

Mash & Sparge

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Credits:

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