

BEER-2

American Society of Brewing Chemists
BEER CHECK SERVICE

6/30/2013

<i>Sub #</i>	<i>Specific Gravity</i>	<i>Alcohol</i>	<i>Real Extract</i>	<i>Color</i>	<i>Bitterness Units</i>	<i>Protein</i>	<i>Reducing Sugars</i>	<i>Iron</i>	<i>Refractive Index</i>	<i>Copper</i>	<i>Diacetyl</i>	<i>Total Acidity</i>
18	1.00756 AX	3.61 BX	3.63 CX	3.29 D1	7.92 E1							
64	1.00760 A2	3.62 B2	3.55 C2		8.00 E1	0.25 F1						0.13 L1
67	1.00764 AX	3.50 BX	3.57 CX	3.10 D1	8.00 E1							0.19 L2
83								0.03 H2				
95	1.00767 AX	3.56 B5	3.63 CX	3.26 D1	10.00 E1	0.27 F1	0.93 G2	0.04 HX		0.01 J1	10.000 KX	0.09 L1
110	1.00771 A2	3.65 BX	3.66 CX	2.71 D1	6.80 E1							
133	1.00764 A2	3.60 BX	3.64 CX	3.03 D1	6.40 E1							
138	1.00770 A2	* 1.98 B5	3.66 CX	3.10 D1	4.80 E1							
143	1.00760 A2			* 1.62 D1	8.00 E1							0.14 L1
144	1.00770	3.59	3.65	3.10	7.05							0.23
149	1.00761 A2	3.57 B5	3.62 CX	* 4.10 D1	7.50 E1						6.260 KX	0.24 L1
150	1.00769 A2	3.56 B5	3.63 C2	3.12 D1	6.65 E1						0.017 K1	
153	* 1.00700 AX	3.69 B5		3.20 D1	7.05 E1							
159	1.00766 A2	3.59 B5	3.62 C1	3.15 D1	7.90 E1	0.25 F1	* 1.10 G2	0.05 H2		0.04 J1	20.000 KX	0.10 L1
161	1.00812 A1	3.71 B2	3.54 C2	3.10 D1	7.00 E1	0.26 F1		0.00 H2			* 94.000 KX	
162	1.00769 A2	3.59 B5	3.65 CX	3.10	8.10 E1	0.25 F1	0.97 G2	0.03 H2		0.03 J1	0.010 KX	0.10 L1
165	1.00765 AX	3.60 BX	3.64 CX	3.10 D1	6.73 E1						19.000 KX	0.16 LX
170	1.00790 A2	3.66 B5	* 3.79 C1	3.18 D1	8.29 E1							0.20 L1
171	* 1.00586 A2	3.62 B5		3.00 D1	7.00 E1							
173	1.00770 A2	3.51 BX	3.60 CX	3.06 D1	7.41 E1	* 0.34 F1	0.95 G2	0.06 H2		0.01 J2		0.10 L2
174	1.00770 A2	3.56 B5	3.64 CX	3.20 D1	8.30 E1	0.25 FX	0.95 G2	0.01 H2		0.01 J1	24.195 KX	0.13 L1
176	1.00767 A2	3.59 B5	3.65 CX	3.15 D1	7.80 E1	0.26 FX	0.92 G2	0.08 H1		0.03 J1	26.000 KX	0.15 L1
179	1.00771 A2	* 4.58 B5	3.65 CX	3.20 D1	8.61 E1	0.26 FX	0.97 G2	0.04 H2		0.04 J1	0.035 KX	0.09 L1
185	1.00770 A2	3.61 BX	3.62 CX				* 1.96 GX			* 0.25 JX		

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N	21	20	19	19	22	8	6	9		7	9	14
Mean	1.00770	3.60	3.62	3.11	7.51	0.26	0.948	0.038		0.02	11.724	0.15
Min	1.00756	3.50	3.54	2.71	4.80	0.25	0.920	0.00		0.01	0.010	0.09
Max	1.00812	3.71	3.66	3.29	10.00	0.27	0.970	0.08		0.04	26.000	0.24
Std	0.00010	0.05	0.04	0.12	1.01	0.01	0.02	0.02		0.01	10.750	0.05

** Not Included in Mean*

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<i>Sub #</i>	<i>Calcium</i>	<i>Sodium</i>	<i>pH</i>	<i>Chloride</i>	<i>Foam Collapse Rate</i>	<i>SO2</i>	<i>Sulfate</i>	<i>Yeast Fermentable Extract</i>	<i>Air</i>	<i>CO2 Volume</i>	<i>Ash</i>
18			4.11 O1			1.21 R2			0.10 UX	2.80 VX	
64		18.0NX				1.40RX					0.09 W1
67			4.10 OX		98 Q1				0.25 UX	* 2.57 VX	
83											
95	54.50 M1	4.4NX	4.05 O1	234.0 PX		1.60 R1			0.10 UX	2.80 V1	0.08 W1
110			4.01 OX		72 Q1				0.30 UX	2.93 V1	
133			4.16 O1		119 QX					2.83 V1	
138			4.04 O1						0.13 U1	2.80 VX	
143			4.14 O1						0.05 UX	2.86 VX	
144			4.09								
149			4.13 O1							2.81 VX	
150			4.12 O1						0.30 UX	2.80 VX	
153			* 3.81 O1								
159	53.00 MX		4.05 O1	224.0 P1	192 QX	1.00 R1		0.05 T1	0.10 UX	2.85 V1	0.09 W1
161			4.02								0.09 W1
162	52.00 M2		4.00 O1	* 98.0 P1		1.75 R1			0.10	2.80 V1	0.09 W1
165			4.12 O1								
170			4.04 O1						0.10 UX	2.90 V1	* 0.06 W1
171			* 3.88 O1								
173	62.00 M2		4.00 OX		190 QX	0.54 R1				2.88	
174	54.00 M1		4.00 O1	228.0 P1	217 QX	* 3.70 R1			0.30 UX	2.80 VX	0.08 W1
176	60.00 M2		4.07 O1	232.0 P1	217 QX	1.00			0.15 UX	2.81 VX	0.08 W1
179	56.00 MX		4.13 O1	*197.0 P1	198 QX	0.98 R1			0.10 UX	2.75 VX	0.08 W1
185			4.04 O1			2.00 R1					

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<i>Sub #</i>	<i>Calcium</i>	<i>Sodium</i>	<i>pH</i>	<i>Chloride</i>	<i>Foam Collapse Rate</i>	<i>SO2</i>	<i>Sulfate</i>	<i>Yeast Fermentable Extract</i>	<i>Air</i>	<i>CO2 Volume</i>	<i>Ash</i>
N	7	2	20	4	8	9			13	15	8
Mean	55.93	11.2	4.07	229.5	163	1.28			0.16	2.83	0.09
Min	52.00	4.4	4.00	224.0	72	0.54			0.05	2.75	0.08
Max	62.00	18.0	4.16	234.0	217	2.00			0.30	2.93	0.09
Std	3.72	9.6	0.05	4.4	57	0.46			0.09	0.05	0.01

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<i>Sub #</i>	<i>Apparent Extract</i>	<i>Total VDK</i>	<i>Pentanedione</i>	<i>Free Amino Nitrogen</i>	<i>Viscosity</i>	<i>Dimethyl Sulfide</i>	<i>Total Haze</i>	<i>Extract of Orig. Wort</i>	<i>Iso-Alpha Acids for Beer</i>
N	18	10	4	7			11	18	
Mean	1.98	0.04	0.004	43.00			47.90	10.65	
Min	1.94	0.00	0.000	35.00			0.73	10.42	
Max	2.03	0.09	0.007	48.00			96.00	10.93	
Std	0.02	0.03	0.004	4.43			27.47	0.11	

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