

BEER-2

American Society of Brewing Chemists
BEER CHECK SERVICE

6/30/2016

<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	1.00923 AX	3.72 BX	4.09 CX	5.98 D1	22.83 E1							
64	1.00932 A2	3.66 B1	4.04 C1		18.00 E1							0.21 L1
83								0.00 H2				
133	1.00919 A2	3.71 B5	4.08 CX	* 6.79 DX	23.24 E1						15.520	
138	1.00928 A2	3.76 B5	4.13 CX	5.50 D1	22.10 E1		1.10 GX				14.500 K1	
143	1.00980 A2			6.00 D1	23.00 E1			0.01 H2				0.17 L1
144	1.00935 AX	3.76 BX	4.15 CX	5.73 DX	19.20 EX							* 3.59 LX
149	1.00753 A2	3.72 B5		5.60 DX	23.50 E1						11.000 KX	
153	1.00995 AX	3.80 BX		5.70 D1	25.40 E1						10.940 KX	
155	1.00922 AX	3.71 B5		5.78 D1	22.85 E1							
157	1.00927 A2	3.72 B5		5.69 D1	22.90 E1							
169	1.00952 A2	3.69 B5	4.16 CX	5.73 D1	24.20 E1	0.46 FX	1.00 G2	0.01 H2	1.33 I1	0.02 J1	0.070 K1	0.15 L1
170	1.00941 A2	3.79 B5	4.24 C1	5.50 D1	19.60 E1			* 0.13		0.02		
171	1.00924 A2	3.71 BX		5.60 D1	18.80 E1							
190	1.00920 A2	3.71 BX	4.08 CX	5.50 D1	19.30 E1						14.000 KX	
191	1.00918 A2	3.77 B5	4.10 CX	5.80 D1	21.80 E1						13.900 KX	
193	1.01000 A2	3.72 B1	4.07 C1	5.50 D1	23.00 E1							
198	1.00941 A2	* 4.72 B5		5.96 D1	22.00 E1							
201	1.00933 A2	3.69 BX	4.13 CX	5.50 D1	18.00 E1							0.16 L1
205	1.00925 A2	3.73 B5		5.00 D1	22.00 E1							
206	1.00748 AX	3.72 BX	4.11 CX	6.00 DX	20.90 EX						34.650 KX	
210	1.00798 AX	* 3.53 BX	4.15 CX	5.11 DX	23.90 E1							

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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			4.42 O1			3.90 R2			0.05 UX	2.82 VX	
64		30.0 N1				7.00 RX					
83											
133			4.39 O1		270 QX					2.77 V1	
138		29.7 NX	4.42 O1	148.0 PX		8.90 R1	68.3 SX			2.76 VX	
143			4.45 O1		254 Q2				0.02 UX	2.88 VX	
144			4.55 OX								
149			4.48 O1							2.81 VX	
153			4.50 O1								
155			4.46 O1		229 QX				* 8.20 U1	2.81 V1	
157			4.41 O1						0.25 UX	2.90 V1	
169	20.00 M1		4.57 O1	160.0 P1	Q2	10.50 R1		TX	* 2.86 UX	2.85 V1	0.14 W1
170	18.11	20.9	4.46 O1						0.50	2.70	
171			4.37 O1								
190			4.50 O1							2.85 VX	
191		26.0 NX	4.48 O1							2.80 VX	
193			4.44 O1		84 Q1					2.76 VX	
198			4.35 OX							2.70 VX	
201			* 4.74 O1		90 Q1						
205			4.35 O1							2.90 V1	
206			4.46 O1							2.80 VX	
210			4.46 O1								

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<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>
N	21	18	13	19	21		2	3		2	8	4
Mean	1.00915	3.73	4.12	5.64	21.74		1.050	0.010		0.02	14.323	0.17
Min	1.00748	3.66	4.04	5.00	18.00		1.000	0.00		0.02	0.070	0.15
Max	1.01000	3.80	4.24	6.00	25.40		1.100	0.01		0.02	34.650	0.21
Std	0.00067	0.04	0.05	0.27	2.13		0.07	0.00		0.00	9.566	0.03

** 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>
N	2	4	19	2	5	4			4	15	
Mean	19.06	26.6	4.45	154.0	185	7.57			0.21	2.81	
Min	18.11	20.9	4.35	148.0	84	3.90			0.02	2.70	
Max	20.00	30.0	4.57	160.0	270	10.50			0.50	2.90	
Std	1.34	4.3	0.06	8.5	91	2.84			0.22	0.06	

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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	11	7	5	2		2	6	10	
Mean	2.38	0.04	0.018	106.50		109.60	53.20	11.39	
Min	2.34	0.03	0.007	103.00		46.20	0.82	11.30	
Max	2.44	0.07	0.040	110.00		173.00	158.00	11.59	
Std	0.03	0.02	0.013	4.95		89.66	58.94	0.09	

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