

BEER-2

American Society of Brewing Chemists
BEER CHECK SERVICE

6/30/2012

<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>
15	1.00037 A2	3.26 B5	1.61 CX	2.32 D1	5.79 E1						30.000 KX	
18	1.00044 AX	3.29 BX	1.66 CX	2.32 D1	6.10 E1							
64	1.00030 A2	3.27 B1	1.59 C1		7.60 E1							0.14 LX
67	1.00057 AX	3.30 BX	1.69 CX	2.44 DX	5.00 E1							0.09 L2
83								0.03 H2				
95	1.00044 AX	3.30 B5	1.66 CX	2.40 D1	6.40 E1	0.22 F1	0.93 G2	0.02 H2		0.03 J1	14.820 KX	0.07 L1
108	1.00046 A2	3.23 B5		* 3.80 D1	7.40 E1							
110	1.00050 A2	3.28 BX	1.66 CX	1.88 D1								
133	1.00005 A2	3.36 BX	1.71 CX	2.77 D1	4.94 E1							
138	1.00051	3.29 *	0.13	2.00	6.00			0.01		0.07	8.000	
143	1.00100 A2			2.17 DX	6.00 E1							0.16 L1
144	1.00062 A2	3.26 B5	1.69 CX	2.22 D1	4.65 E1							1.96 LX
149	1.00046 A2	3.27 B5	1.65 CX	2.60 D1	5.50 E1						1.500 KX	0.22 L1
153	1.00000 AX	3.39 B5		2.20 D1	5.80 E1						6.000 K1	
157	1.00100 AX			* 9.11 D1	* 12.10 E1							
158	1.00047 A2	4.17 B5	1.66 C2	2.30 D1	7.10 E1			0.01 H2		0.03 J3		0.11 L1
159	1.00042 A2	3.26 B1	1.61 C1	2.35 D1	6.50 E1	0.22 F1	0.85 G2	0.02 H1		0.05 J1	10.000 KX	0.07 L1
161	1.00091 A1	4.18 B2	1.47 C2	2.49 D1	6.00 E1	0.19 F1		0.03 H1			*111.000 KX	0.29 L1
165	1.00048 AX	3.31 BX	1.68 CX	2.27 D1	6.73 E1						16.000 KX	2.03 LX
169	1.00041 A2	3.20 BX	1.61 CX	2.29 D1	5.95 E1	0.22 FX	0.89 G2	0.02 H1		0.05 J1	0.060 KX	0.07 L1
170	1.00000	3.35 *	2.06	2.40	6.33			0.03		0.04		0.17
173	1.00041 A2	3.25 BX	1.63 CX	2.20 D1	5.90 E1	0.20 F1	0.87 G2	0.06 H1		0.00 J2		0.11 L2
174	1.00055 A2	4.10 B5	1.67 CX	2.43 D1	6.50 E1	0.23 FX	0.88 G2	0.02 H2		0.04 J1	11.324 KX	0.13 L1
177	* 0.99871 A2	3.29 B5	1.68 CX	2.15 D1	5.80 E1	0.21 FX	0.88 G2	0.05 H2		0.03 J1	13.040 KX	0.07 L1

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N	22	21	17	20	21	7	6	11		9	10	15
Mean	1.00047	3.41	1.64	2.31	6.09	0.21	0.883	0.028		0.04	11.074	0.38
Min	1.00000	3.20	1.47	1.88	4.65	0.19	0.850	0.01		0.00	0.060	0.07
Max	1.00100	4.18	1.71	2.77	7.60	0.23	0.930	0.06		0.07	30.000	2.03
Std	0.00026	0.31	0.06	0.20	0.75	0.01	0.03	0.02		0.02	8.497	0.66

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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>
15			4.25 OX		120 QX	4.44 RX			0.40 UX	2.70 V1	
18			4.27 O1			5.00 R2			0.10 UX	2.80 VX	
64		39.0 N1				4.00 RX					
67			4.12 OX		90 Q1				0.30 UX	2.58 VX	
83											
95	49.00 M1		4.30 O1	207.0 PX		5.83 R1			0.40 UX	2.69 V1	0.06 W1
108			4.19 O1								
110			4.17 OX							2.80 V1	
133			4.05 O1		131 QX					2.60 V1	
138	42.73	35.6	4.23			6.50			0.15	2.70	
143			4.30 O1						0.45 UX	2.76 VX	
144			4.29 O1								
149			4.24 O1							2.76 VX	
153			4.15 O1								
157			4.07 O1						0.05 UX	2.65 V1	
158	47.00 M2	38.0 N1	4.08 O1			4.70 R1			0.25 UX	2.77 V1	
159	47.00 MX		4.17 O1	208.0 P1	145 QX	3.50 R1		0.00 T1	0.70	2.60	0.07 W1
161	87.70 M2		4.28 O1			* 0.19 R1	64.8 SX			2.90 V1	0.07 W1
165			4.28 O1								
169	50.00 MX		4.22 O1	212.0 P1	150 QX	4.84 R1		4.10 T1	0.45 UX	2.70 VX	0.07 W1
170	84.00	43.0	4.28						0.30	2.70	
173	59.00 M2		4.17 O1		* 1 QX	2.74 R1			0.50 UX	2.85 V1	
174	50.00 M1		4.30 O1	202.0 P1	142 QX	6.30 R1			0.45 UX	2.71 VX	0.07 W1
177	52.00 M1		4.22 O1	206.0 P1	130 QX	4.92 R1			0.90 UX	2.92 VX	0.08 W1

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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	10	4	22	5	7	11		2	14	18	6
Mean	56.84	38.9	4.21	207.0	130	4.80		2.05	0.39	2.73	0.07
Min	42.73	35.6	4.05	202.0	90	2.74		0.00	0.05	2.58	0.06
Max	87.70	43.0	4.30	212.0	150	6.50		4.10	0.90	2.92	0.08
Std	15.87	3.1	0.08	3.6	20	1.14		2.90	0.23	0.10	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>
15	0.11 XX						2.36 DDX	8.07 EE1	
18	0.11 XX	0.02 YX						8.17 3EX	
64									
67	0.14 XX						40.00 DD2	8.22 3EX	
83									
95	0.11 X1			58.00 AA1				8.19 EE1	
108									
110	0.11 XX						52.00 DDX	8.15 3EX	
133	0.13 XX	0.02 Y2						8.35 3EX	
138	* 1.68	* 5.00	* 4.000				0.92	8.19	
143	* 0.26 XX	0.05 YX		67.00 AA1					
144	0.15 XX						47.40 DDX	8.15 EE1	
149	0.11 XX		0.000 ZX				89.30 DDX	8.13 EE2	
153							35.70 DD2		
157							47.61 DD2		
158	0.11 X2	0.08 Y2						8.15 EE1	
159	0.13	0.02 YX		53.00 AA1	1.24	30.46	5.56 DD2	8.07 EE1	
161	0.00 X1	0.11 Y2					42.30 DD2	8.04 EE2	
165	0.12 XX	0.02 YX	0.006 ZX				45.63 DDX	8.24 3EX	
169	0.10 XX			56.00 AA1	1.28 3BX			7.95 3EX	
170	0.01						88.90	* 8.67	
173	0.10 XX	0.08 YX						8.06 3EX	
174	0.13 XX	0.04 Y2		51.00 AA1				8.09 EE1	
177		0.04 Y2		* 94.00 AA1				* 12.54 EE1	

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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	16	10	2	5	2		12	16	
Mean	0.10	0.05	0.003	57.00	1.26		41.47	8.14	
Min	0.00	0.02	0.000	51.00	1.24		0.92	7.95	
Max	0.15	0.11	0.006	67.00	1.28		89.30	8.35	
Std	0.04	0.03	0.004	6.20	0.03		28.98	0.09	

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