

Sub #	Specific Gravity	Alcohol	Real Extract	Color	Bitterness Units	Protein	Reducing Sugars	Iron	Refractive Index	Copper	Diacetyl	Total Acidity
15	1.01125 A2	* 7.08 B5	5.38 CX	10.65 D1	61.32 E1						52.400 KX	
18	1.01110AX	5.54 BX	5.33 CX	9.96 D1	57.33 E1							
64	1.01130 A2	5.50 B1 *	5.21 C1		59.00 E1							
67	1.01120AX	5.53 BX	5.34 CX	9.94 D1	55.00 E1							
83								0.05 H2				
133	1.01116	5.50	5.33	10.04	58.31						15.000	
138	1.01130 A2	5.58 B5	5.41 CX	10.00 D1	56.00 E1			0.03		0.09		
143	1.01130 A2			9.90 D1	52.00 E1			0.08 H2				0.23 L1
144	1.01100AX	5.55 B5	5.40 CX	10.22 D1	48.00 E1							0.30 LX
149	1.01129 A2	5.52 B5		10.80 DX	60.50 E1						15.000 KX	
153	* 1.01200AX	* 5.81 BX		10.50 D1	61.05 E1						32.000 K1	
155	1.01141 A2	5.67 B5		11.09 D1	61.45 E1							
157	1.01139 A2	5.53 B5		* 42.37 D1	63.40 E1							
165	1.01128AX	5.54 BX	5.38 CX	10.36 D1	55.50 E1						85.000 KX	
169	1.01123 A2	5.55 BX	5.37 CX	10.65 D1	* 36.20 E1	0.70 FX	1.50 G2	0.09 H2		0.18 J1	30.000 K1	0.19 L1
170	1.01100 A2	5.62 B5	5.46 C1	10.20 D1	53.00 E1		*	0.29		0.08		
181	1.01120 A2	5.60 B1	5.38 C1	10.28 D1	62.65 E1							
190	1.01120 A2	5.54 BX	5.35 CX	9.20 D1	58.00 E1						25.500 KX	
191	1.01112 A2	5.55 B5		10.20 D1	54.90 E1							
192	1.01137 A2	5.53 B5		10.10 D1	54.80 E1						36.600 KX	
193	* 1.00925	5.57	5.32	10.03	55.50	0.73						
198	1.01116 A2	5.73 B5		10.90 D1								

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Sub #	Specific Gravity	Alcohol	Real Extract	Color	Bitterness Units	Protein	Reducing Sugars	Iron	Refractive Index	Copper	Diacetyl	Total Acidity
N	19	18	12	19	19	2		4		3	8	3
Mean	1.01122	5.56	5.37	10.26	57.25	0.71		0.064		0.12	36.438	0.24
Min	1.01100	5.50	5.32	9.20	48.00	0.70		0.03		0.08	15.000	0.19
Max	1.01141	5.73	5.46	11.09	63.40	0.73		0.09		0.18	85.000	0.30
Std	0.00005	0.06	0.04	0.44	3.99	0.02		0.03		0.06	23.031	0.06

* Not Included in Mean

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Sub #	Calcium	Sodium	pH	Chloride	Foam Collapse Rate	SO2	Sulfate	Yeast Fermentable Extract	Air	CO2 Volume	Ash
N	3	5	18		5	4			10	16	
Mean	36.17	24.0	4.60		241	1.26			0.41	2.58	
Min	29.00	10.2	4.51		150	0.00			0.05	2.48	
Max	46.00	34.0	4.72		323	2.14			1.10	2.70	
Std	8.81	9.3	0.05		86	1.01			0.38	0.07	

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Sub #	Apparent Extract	Total VDK	Pentanedione	Free Amino Nitrogen	Viscosity	Dimethyl Sulfide	Total Haze	Extract of Orig. Wort	Iso-Alpha Acids for Beer
N	12	4	4	2			12	9	
Mean	2.87	0.05	0.015	131.50			417.11	15.85	
Min	2.82	0.04	0.002	115.00			4.70	15.77	
Max	2.90	0.05	0.039	148.00			1270.00	15.93	
Std	0.03	0.01	0.016	23.33			475.40	0.05	

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