

BEER-1

American Society of Brewing Chemists
BEER CHECK SERVICE

3/31/2016

Sub #	Specific Gravity	Alcohol	Real Extract	Color	Bitterness Units	Protein	Reducing Sugars	Iron	Refractive Index	Copper	Diacetyl	Total Acidity
18	1.01543 AX	5.17 BX	6.27 CX	19.40 D1	61.10 E1							
64	1.01530 A2	5.24 B1	6.30 C2			0.66 F1						0.26 L1
83								0.01 H2				
108	1.01577 A2	5.13 B5	6.34 CX	19.40 D1	57.20 E1							0.36 L1
133	1.01563 A2	5.07 B5	6.28 CX	21.56 DX	64.35 E1						14.199 K1	
138	* 1.01272 A2	5.23 B5	6.33 CX	19.80 D1	56.30 E1		1.11 GX	0.01 HX		0.06 JX	19.800 K1	
143	1.01560 A2			21.40 D1	59.00 E1			* 0.07 H2				0.33 L1
149	* 1.01379 A2	5.20 B5	6.33 CX	20.70 DX	64.00 E1						4.000 KX	
153	1.01570	6.88		20.30	64.05						32.000	
155	1.01552 A2	5.18 B5	6.30 CX	21.30 D1	64.15 E1							
157	1.01588 A2	5.20 B5	6.32 CX	20.42 D1	59.60 E1							
165	1.01550 AX	5.25 BX	6.32 CX	21.00 DX	57.90 EX						41.000 KX	
170	1.01540 A2	5.28 B5 *	6.46 C1	20.00 D1	57.00 E1							
171	1.01546 A2	5.23 BX	6.30 CX	20.49 D1	* 45.40 E1							
190	1.01530 A2	5.20 BX	6.24 CX	19.30 D1	56.70 E1						13.500 KX	
191	1.01555 A2	5.25 B5	6.34 CX	19.98 D1	62.46 E1						7.500 KX	
193	1.01533 A2	5.48 B5	6.34 CX	20.70 D1	53.20 E1							
196	1.01550 A1	5.03 B2	6.31 C2	20.20 D1	61.40 E1							0.25 L1
198	1.01556 A2	6.70 B5	6.31 CX	19.22 D1	60.40 E1							
201	1.01553 A2	5.21 BX	6.36 CX	19.20 D1	55.50 E1							0.24 L1
206	1.01450 AX	4.96 BX	6.40 CX	20.60 DX	55.00 EX						26.580 KX	
209	1.01550 A2	6.78 B5		18.00 D1	63.00 E1							

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Sub #	Calcium	Sodium	pH	Chloride	Foam Collapse Rate	SO ₂	Sulfate	Yeast Fermentable Extract	Air	CO ₂ Volume	Ash
18			4.38 O1			0.50 R2			0.30 UX	2.70 VX	
64						* 2.00RX					0.25 W1
83											
108			4.45 O1								
133			4.43 O1		295 QX					2.78 V1	
138	60.61 MX	36.8NX	4.40 O1			0.40 R1				2.76 VX	
143			4.40 O1		333 Q2				0.40 UX	2.80 VX	
149			4.44 O1							2.76 VX	
153			4.34								
155			4.41 O1		287 QX				* 21.10 UX	2.71 V1	
157			4.26 O1						0.20 UX	2.81 V1	
165		38.5NX	4.33 OX			* 12.80RX					
170			4.42 O1						0.65	2.78	
171			4.32 O1								
190			4.45 O1							2.75 VX	
191		46.0NX	4.32 O1							2.80 VX	
193			4.42 O1		12 Q1					2.60 V1	0.30 W1
196			4.53 O1		120 Q1						
198			4.38 OX							2.60 VX	
201			4.56 O1		129 Q1						
206			4.41 O1							2.70 VX	
209			4.30 O1		287 QX					2.77 VX	

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Sub #	Calcium	Sodium	pH	Chloride	Foam Collapse Rate	SO ₂	Sulfate	Yeast Fermentable Extract	Air	CO ₂ Volume	Ash
N		3	20		7	2			4	14	2
Mean		40.4	4.40		209	0.45			0.39	2.74	0.28
Min		36.8	4.26		12	0.40			0.20	2.60	0.25
Max		46.0	4.56		333	0.50			0.65	2.81	0.30
Std		4.9	0.07		121	0.07			0.19	0.07	0.04

* Not Included in Mean

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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	14	7	6				8	13	
Mean	3.96	0.03	0.003				757.65	16.15	
Min	3.90	0.02	0.000				3.55	15.81	
Max	4.03	0.05	0.006				2417.00	16.55	
Std	0.03	0.01	0.003				828.31	0.22	

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N	19	20	17	20	19			2			8	5
Mean	1.01547	5.43	6.32	20.15	59.60			0.009			19.822	0.29
Min	1.01450	4.96	6.24	18.00	53.20			0.01			4.000	0.24
Max	1.01588	6.88	6.40	21.56	64.35			0.01			41.000	0.36
Std	0.00025	0.59	0.04	0.89	3.51			0.00			12.628	0.05

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