



# Brew QC

The below video explains how to use Brew QC within Orchestrated Software:

## Summary

Core QC function tied to the wort production order with unique data entry points for mash, lauter, kettle, & whirlpool.

## Description

Part of the core OBeer offering, Brew QC offers multiple data entry points throughout the brewing process in a single screen. Fields are customizable to your unique brewing process.

## Details / How-To

1. Navigate to Production → Production Forms → Brewing Worksheet, then select a Production Order and



File Edit View Data Go To Modules Tools Window Help

Welcome, Conner Helton. You are in the Home cockpit of OrchestratedBEER.

Messages and Alerts

**Brew Sheet**

Wort Green Beer Brew Progress Chart Location Brewery #1 Start Date 12/14/14 End

Production PdO Selector

Express Issue Receipt Status Close QC Data Brew QC Micro QC Recipe Adjust Timing Adjust

S	Tank	Prod #	Item Code	Brand	Batch	MPN	Prod. Date	Prod. Time	Plan Qty	ISSUED:	RECEIPT:	Yeast ID
R	BH01	10196	W1001	AMA	AMA122	13	12/16/14	10:00AM	100.00			Yeast Tan
R	BH01	10200	W1001	AMA	AMA122	13	12/16/14	10:00AM	100.00			PdO Lin
R	BH01	10201	W1001	AMA	AMA122	13	12/16/14	10:00AM	100.00			
R	BH01	10202	W1001	AMA	AMA122	13	12/16/14	10:00AM	100.00			
R	BH01	10203	W1001	AMA	AMA122	13	12/16/14	10:00AM	100.00			

2. Click the **Brew QC** button

QC Worksheet

PdOs Tanks Location Brewery #1 QC Type **Brewing** Status Released Start Date 02/01/2017 End Date 06/17/2017 Refresh

Brewing Brew QC Pack QC Air Test Fill Volumes

S	Tank	Prod #	ItemCode	Brand	Batch	MPN	Prod Date	Prod Time	Process Type	Brew QC
R	BH01	12460	VV1002	PAL	PAL50	371	03/06/2017	10:25 AM	Brewing	03/06/2017
R	BH01	12461	VV1002	PAL	PAL50	371	03/06/2017	10:25 AM	Brewing	03/06/2017
R	BH01	12430	VV1003	IPA	IPA222	366	03/10/2017	12:35 PM	Brewing	02/16/2017
R	BH01	12492	VV1002	PAL		0	03/29/2017	10:53 PM	Brewing	
R	BH01	12493	VV1002	PAL		0	03/29/2017	11:53 PM	Brewing	
R	BH01	12494	VV1002	PAL		0	03/30/2017	00:53 AM	Brewing	
R	BH01	12495	VV1002	PAL		0	03/30/2017	1:53 AM	Brewing	
R	BH01	12431	VV1003	IPA	IPA222	366	04/01/2017	8:00 AM	Brewing	
R	BH01	12466	VV1002	PAL	PAL51	372	04/11/2017	8:00 AM	Brewing	
R	BH01	12467	VV1002	PAL	PAL51	372	04/11/2017	12:00 PM	Brewing	
R	BH01	12472	VV1009	BLD	BLD16	373	04/12/2017	6:00 AM	Brewing	
R	BH01	12487	VV1003	IPA	IPA225	374	04/12/2017	8:00 AM	Brewing	
R	BH01	12488	VV1003	IPA	IPA225	374	04/12/2017	8:00 AM	Brewing	
R	BH01	12471	VV1009	BLD	BLD16	373	04/14/2017	6:00 AM	Brewing	
R	BH01	12470	VV1009	BLD	BLD16	373	04/15/2017	6:00 AM	Brewing	
R	BH01	12509	VV1001	AMA	AMA		04/19/2017		Brewing	
R	BH01	12524	VV1005	POR	POR11-A	376	05/03/2017	7:00 AM	Brewing	
R	BH01	12520	VV1005	POR	POR11-B	376	05/03/2017	10:00 AM	Brewing	
R	BH01	12531	VV1004	STT	STT26	377	06/09/2017	12:00 PM	Brewing	
R	BH01	12536	VV1003	IPA	IPA226	378	06/10/2017	6:00 AM	Brewing	
R	BH01	12537	VV1003	IPA	IPA226	378	06/10/2017	10:00 AM	Brewing	



3. The form starts with Mash and allows you to input any data point at anytime. The first time using Brew QC form for this order, you will need to click the **Add** button.
4. You can exit and go back into the Brew QC Data sheet at any time during the process, when you have finished updating the form click the **Update** button

**Brew QC**

DocNum:

Pdo Number:

Brewer:

Planned QTY:

Batch Number:

Item #:

Item Name:

Original Gravity:   Targets

Original pH:   Targets

Comments:

**Mash** Lauter Kettle Whirlpool

Start Time:  Targets

Strike Temp:  Targets

Liquor Vol:   Targets

Mash pH:  Targets

Salt Type:

Salt Added: ☐

2nd Salt Type:

2nd Salt Added: ☐

3rd Salt Type:

3rd Salt Added: ☐

Phos Acid Added: ☐

Temp:   Targets

Conv Start Time:

Conv End Time:

Conv Time:

GrindNum:

Mash Comments:

**Add** **Cancel**

Grayed boxes come from Brand Master Data



**Brew QC**

DocNum

Pdo Number

Brewer

Planned QTY

Batch Number

Item #

Item Name

Original Gravity   **Targets**

Original pH

Comments

**Mash** **Lauter** **Kettle** **Whirlpool**

**Targets**

Start Time

Vorlauf Start

Turbidity

Vorlauf End

Collection Start

1st run °P

1st Run pH

Extract (lbs)   **Targets**

Collection (bbl)

Wort Collection (lbs)

Last Run °P

Last Run pH

Underlets

Collection End

**Grayed boxes come from Brand Master Data**

Lauter Comments

**Add** **Cancel**



**Brew QC**

DocNum

Pdo Number

Brewer

Planned QTY

Batch Number

Item #

Item Name

Original Gravity  **Targets**

Original pH

Comments

Mash

Full °P

Full pH

Dilutions (Gal)

Start Boil

First Hops

Mid Boil Hops

End Boil Hops

Salt Type

Salt Added ☐

Zinc Added ☐

Whirlfloc Added ☐

End Boil Time

End Boil Vol

End Boil °P

End Boil pH

Kettle Comments



**Brew QC**

DocNum

Pdo Number

Brewer

Planned QTY

Batch Number

Item #

Item Name

Original Gravity  **Targets**

Original pH

Comments

Mash Lauter Kettle **Whirlpool**

**Targets**

Start Time

End Time

Rest Time

Hops

Start KO Time

O2 Flow

Yeast Type

Yeast Source

Yeast Batch

Yeast Generation

Yeast Amount (kg)

End KO Time

Total KO (Gal)

KO Temp

Tank Set Temp

AntiFoam ☐

Spices Added ☐

Blow Off ☐

Temp Checked ☐

Daily ☐

Wort Samples ☐

Whirlpool Comments

Add Cancel

Version 4.7.1.0