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.
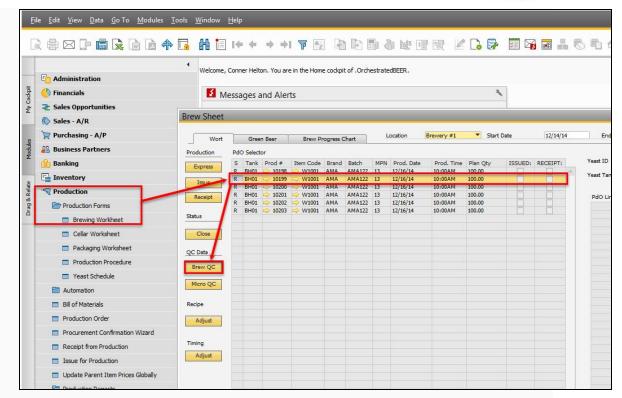
Description

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.
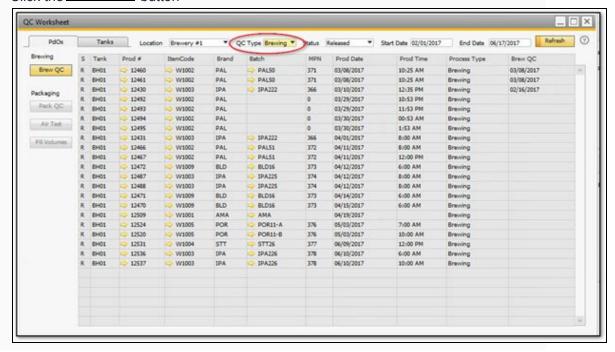
Details / How-To

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

2. Click the **Brew QC** button

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

					Targets
DocNum					
Pdo Number	10199		Original Gravity	0.00	5.70
Brewer	CH		Original pH	0.00	4.74
Planned QTY	100.00		Comments		
Batch Number	AMA122				
Item #	W1001				
Item Name	Wort - Amber Ale				

Mash | **Lauter** | Kettle | Whirlpool

		Targets				Targets
Start Time			Extract (lbs)	0.00	0	
Vorlauff Start			Collection (bbl)	0.00		
Turbidity	0.00	0.00	Wort Collection (lbs	0.00		
Vorlauff End			Last Run °P	0.00	0	
Collection Start			Last Run pH	0.00	0	
1st run °P	0.00	0.00	Underlets	0.00		
1st Run pH	0.00	0.00	Collection End			

Grayed boxes come from Brand Master Data

Lauter Comments

Add Cancel

Brew QC

DocNum			Targets
Pdo Number	10199	Original Gravity	0.00	5.70
Brewer	CH	Original pH	0.00	4.74
Planned QTY	100.00	Comments	
Batch Number	AMA122	
Item #	W1001	
Item Name	Wort - Amber Ale	

Mash	Lauter	**Kettle**	Whirlpool

Full °P	0.00	Whirlfloc Added	☐
Full pH	0.00	End Boil Time	
Dilutions (Gal)	0.00	End Boil Vol	0.00
Start Boil		End Boil °P	0.00
First Hops		End Boil pH	0.00
Mid Boil Hops	
End Boil Hops	
Salt Type	
Salt Added	☐
Zinc Added	☐

Kettle Comments

Add   Cancel

Brew QC

Field	Value			Targets
DocNum				
Pdo Number	10199	Original Gravity	0.00	5.70
Brewer	CH	Original pH	0.00	4.74
Planned QTY	100.00	Comments		
Batch Number	AMA122			
Item #	W1001			
Item Name	Wort - Amber Ale			

Tabs: Mash | Lauter | Kettle | **Whirlpool**

Targets

Field	Value		Field	Value
Start Time			End KO Time	
End Time			Total KO (Gal)	0.00
Rest Time			KO Temp	0.00
Hops			Tank Set Temp	0.00
Start KO Time			AntiFoam	☐
O2 Flow	0.00	0	Spices Added	☐
Yeast Type			Blow Off	☐
Yeast Source			Temp Checked	☐
Yeast Batch			Daily	☐
Yeast Generation			Wort Samples	☐
Yeast Amount (kg)	0.00			

Whirlpool Comments

[Add] [Cancel]

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