

## Summary

Where you go to record sample data related to your mill.

## Description

In Advanced QC, you are provided a place to record the sample data that you take from your mill. The data you record can be reviewed and trended to ensure an accurate grind of your malt.

Date			ocation	Brewery #1	(
atch #	IPA60c	*			
ase Malt Lot #		-			
lusk Pan Weight	0.00	gram	s Husk %	0.00	٦
Coarse Grits Pan Weight	0.00	gram		0.00	1
Fine Grits Pan Weight	0.00	gram	s Fine Grits %	0.00	
Flour Pan Weight	0.00	gram	Flour %	0.00	
***Total Sample Weight	0.00	gram	5		
Mill Setting	0.00				
Votes					]
	_				
Add Cancel					



## Details / How-To

1000

1. Navigate to OBeer Advanced QC  $\rightarrow$  Analysis  $\rightarrow$  Milled Sample Sieve

<u>F</u> ile	<u>e E</u> dit <u>V</u> iew <u>D</u> ata <u>G</u> o To <u>M</u> odules <u>T</u> ools	<u>W</u> indow <u>H</u> elp							
6						K 🖉 🔓	<b>-</b>		
	•	Welcome, Conner Helton. You	are in the Home cockp	it of .Orchestrate	dBEER.				
	C Administration								
induced by	🌖 Financials	Messages and Al	erts				2		
	₴ Sales Opportunities								
	🚯 Sales - A/R								
	Purchasing - A/P								
	Business Partners								
	🔒 Banking								
	Inventory	-							
	" Production								
	To MRP								
	j <sup>≣</sup> Service	MILLED SAMPLE ANA	ALYSIS						
									(?)
	La Human Resources	Date		Lo	cation	Brewery #1		•	0
ſ	A OBeer Advanced QC	Batch #	IPA60c	-					
1	Cellar Reports	Base Malt Lot #	IPAOUL	•					
	C Analysis	y Husk Pan Weight	0.00	grams	Husk %	0.00			
	V Analysis	Coarse Grits Pan Weight	0.00	grams	Coarse Grits %	0.00			
	Water Analysis	Fine Grits Pan Weight	0.00	grams	Fine Grits %	0.00			
	Milled Sample Sieve	Flour Pan Weight	0.00	grams	Flour %	0.00			
	Milied Sample Sieve	***Total Sample Weight	0.00	grams					
	Batch Quality Analysis	Mill Setting Notes	0.00						
	🛅 Micro Analysis	indes							
	Cleaning and Sanitation								
	III Reports	Add Cancel							
	🛹 Interfaces								
	🍇 Integrations								
	/ Utilities								
Г									

2. Input the Date, Location, then Select the Batch # from the drop down list and the Base Malt Lot #

MILLED SAMPLE A	ANALYSIS				-	- 🗆 🗙
Date			Location	Brewery #1	•	0
Batch #	IPA60c	•				
Base Malt Lot #		•				



3. Now record your sample data, this is meant to be collected at random intervals to insure that your mill is grinding properly

Flour Pan Weight    0.00    grams    Flour %    0.00      ***Total Sample Weight    0.00    grams      Mill Setting    0.00	Husk Pan Weight	0.00	grams	Husk %	0.00
Flour Pan Weight    0.00    grams    Flour %    0.00      ***Total Sample Weight    0.00    grams      Mill Setting    0.00	Coarse Grits Pan Weight	0.00	grams	Coarse Grits %	0.00
***Total Sample Weight    0.00    grams      Mill Setting    0.00	Fine Grits Pan Weight	0.00	grams	Fine Grits %	0.00
Mill Setting 0.00	Flour Pan Weight	0.00	grams	Flour %	0.00
	***Total Sample Weight	0.00	grams		
Notes	Mill Setting	0.00			
	Notes	15-16			

4. When you are finished click the Add button.

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