

Fermentation QC

The below video walks through fermentation QC in Orchestrated Software.

Summary

Fermentation QC is designed to provide one place to store, track and update fermentation data. This guide shows you how to navigate the functionality. It is available in the Cellar Worksheet. The data is associated with the beer currently in a fermenter.

Step By Step Guide

Navigate to <u>Production</u> > <u>Production Forms</u> > <u>QC Worksheet</u>. To open fermentation QC, select the

Tank tab, highlight a PdO and click **Ferm QC**



PdOs	C	Tanks Docation	Brewery #1								Refres	h
rmentation	Tank	Tank Name	ItemCode	ItemName	Volume	Batch	MPN	Days Left	Batch Received	Tank Type	Modified	A
Ferm QC	801	B01 - Bright Tank 1		Bright Beer - Oktoberfest	602.50	- OKT103		-437	04/01/2016	Bright Tank	O	
	802	802 - Bright Tank 2	⇒ 861004	Bright Beer - Stout	364.15	🗢 STT99		-321	07/25/2016	Bright Tank	9	
	803	B03 - Bright Tank 3	681002	Bright Beer - Pale Ale	27.00	> PALSO	371	-2	06/09/2017	Bright Tank		
	803	803 - Bright Tank 3	S81012	Bright Beer - Hefeweizen	403.00	> HEF107		-72	04/01/2017	Bright Tank		
	804	804 - Bright Tank 4	⇒ 881001	Bright Beer - Amber Ale	257.37	amasa	325	-441	03/27/2016	Bright Tank		
	805	B05 - Bright Tank 5	e81003	Bright Beer - 1PA	419.46	IPA160	301	-447	03/21/2016	Bright Tank		
	B07	B07 - Bright Tank 7	B81009	Bright Beer - Blonde	329.50	-> BLD12	252	-602	10/19/2015	Bright Tank		
	808	806 - Bright Tank 8	B81006	Bright Beer - Blonde Bock	105.68	SBKS	324	-459	03/09/2016	Bright Tank		
	809	809 - Bright Tank 9	🗢 881013	Bright Beer - Northwest Nut Brown	255.00	NNE104		-448	03/21/2016	Bright Tank		
	810	B10 - Bright Tank 10	⇒ 881002	Bright Beer - Pale Ale	10.00	PAL51	372	-1	06/10/2017	Bright Tank		
	810	B10 - Bright Tank 10	🗢 881011	Bright Beer - Red Irish Ale	715.00	RIA107		-662	08/20/2015	Bright Tank		
	811	B11 - Bright Tank 11		Bright Beer - Pumpkin	\$10.00	-> PUM103		-450	03/19/2016	Bright Tank		
	812	B12 - Bright Tank 12		Bright Beer - Pilsner	189.17	-> PILS		-737	06/06/2015	Bright Tank		
	813	B13 - Bright Tank 13	681002	Bright Beer - Pale Ale	151.66	-> PAL39	357	-602	10/18/2015	Bright Tank		
	814	814 - Bright Tank 14	- 881015	Bright Beer - Columbia Cider	100.00	CDR100	191	-710	07/03/2015	Bright Tank		
	815	B15 - Bright Tank 15	S81007	Bright Beer - Xmas Stout	416.00	-> XMS100		-714	06/28/2015	Bright Tank		
	B16	B16 - Bright Tank 16	=> 881004-N	Bright Beer - Stout (Nitro)	300.00	STT104N		-685	07/27/2015	Bright Tank		
	899	Bright Tank - DEFAULT	⇒ E81003	Bright Beer - IPA	\$2.00	-> IPA210	378	-140	01/22/2017	Bright Tank		
	F02	F02 - Fermenter 2	- G81010	Green Beer - Oktoberfest	18.00	- OKT100	83	-47	04/04/2017	Fermenter		
	F03	F03 - Fermenter 3	😅 GB1003	Green Beer - IPA	60.00	IPA192	270	-83	03/14/2017	Fermenter		
	F04	F04 - Fermenter 4	🤤 GB1001	Green Beer - Amber Ale	100.00	AMA59	325	-53	04/11/2017	Fermenter		
	PDS	F05 - Fermenter 5		Green Beer - Pale Ale	90.00	> PAL43		-52	04/10/2017	Fermenter		
	F06	F06 - Fermenter 6	👄 GB1004	Green Beer - Stout	60.00	STT23	206	-55	04/06/2017	Fermenter		1
	F08	F08 - Fermenter 8	👄 G81004	Green Beer - Stout	180.00	STT25	344	-58	04/03/2017	Fermenter		
	F10	F10 - Fermenter 10	CH1003	Dry Hopped Beer - IPA	60.00	-> 1PA190	331	-80	03/18/2017	Fermenter		

The *Fermentation Data* window opens. It pulls in information from the current tank selection such as

the item, tank, and batch number. It can load certain QC targets if designated for the brand within

Brand Master Data (<u>Inventory</u> module > <u>Brand Master Data</u>.)



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ten hana 👸	lana Greet Bar - DA				-	40		3PA364				Tada Tada Notes						% Solds 0.00 % Vability 0.00 *					
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totes (Original	Gravity		0.00															
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Fields in the Header

Note that fields in the header only accept one record per production order.

Notes – a general purpose field; catch all for anything that you may want to capture but is not

specifically in this form.

Original Gravity and Original pH TRG (Target)

Quality and Taste – simple dropdowns to rank on a scale of 1 -5.

Taste Notes – to expand on the Taste ranking.

Yeast Data



After making changes to the header for the first time, click the *Add* button. This information is saved for the beer in this tank. The fermentation data is treated as a working document.

Fields in the Grid

Unlimited number of entries are available for the Fermentation QC Data (grid fields). Each row has an Entry Date and can have an Entry Time. To add a new entry, click *Add Row*. A new row appears in the grid and the date defaults to the current date. Enter in as much or as little information as you need, then click *Update*.

Fe	mentation QC	Deta														120000		
•	Entry Date 02-27-17	Entry Time 10:48AM	ItemCode G81003	DemName Green Beer - IPA	o.00	pH 0.00	0.00	Cell Count	0.00	CV Val	Cosed	0.00	130+ h	Temp 72.00	Temp test 0.00	Setpoint 0.00	0.00	Yeast Solds 0.00000
	02-28-17	11:29AM	G81003	Green Beer - IPA	4.60	4.80	0.00		0.00			0.00	4	0.00	0.00	0.00	0.00	
	03-01-17	11:28AM	G81003	Green Beer - IPA	0.00	0.00	0.00	-	0.00				4					
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	Update	Cancel	Add Row															

Each time you open Ferm QC for this tank/batch, you will see any prior saved information. The

information for previous entries can be edited at any time.



There are a lot of fields available – if there are fields you'd like to hide, use *Form Settings* (button

circled below) to remove and reorganize the grid.

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Don't See The QC Metric You Want to Track?

You have two options:



The quicker, more basic option is to **rename (repurpose) a field**: on any column header, *Ctrl* + *Double Click* to bring up the *Changing Description* window. Type in the new field description and click <u>Update</u>.

Renaming a field does not change the field type (numeric, date time, etc.) however. A more

advanced option is to add a new user-defined field. Go to Tools > Customization Tools >

<u>User-defined Fields – Management</u>. To add a field that will appear as a new column on

Fermentation Data, locate the category Fermentation Line Data within the User-Defined Fields (User

<u>Tables</u> > <u>Fermentation Line Data</u>.)

ategory	Title	Description	Туре	Dfit	Mand.	Index	Linked Table	
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Default Process								F
Fermentation QC Data								
▼ Fermentation Line Data								
	ORC_BE_E	Entry Date	Date					L
	ORC_BE_E	Entry Time	Hour					١.,
	ORC_BE_B	Barrels	Measure					P
	ORC_BE_P	Production Date	Date					
	ORC_BE_P	Degrees Pleto	Measure					
	ORC_BE_P	Target Degrees Pleto	Measure					1
	ORC_BE_P	Tal	Measure					1
	ORC_BE_p	Target pH	Measure					
	ORC_BE_L	Limit	Measure					
	ORC_BE_L	Target Limit	Measure					
	ORC_BE_C	CV Valve Closed	Alphanumeric (1)					
	ORC BE D	Dppm	Measure					



For more detailed instructions on adding User-Defined Fields (UDFs), take a look at this Support

page: User Defined Fields.

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