



Summary

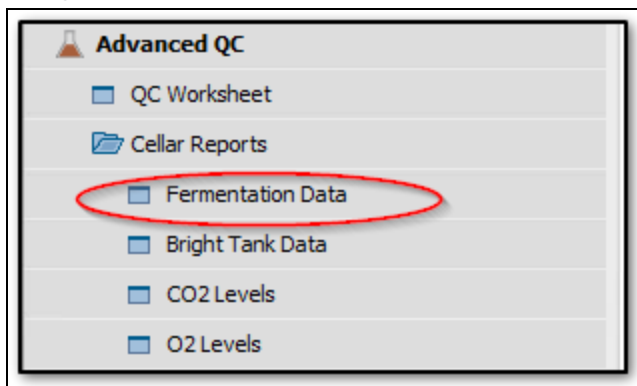
The lab's clipboard replaced with a single screen in OBeer.

Description

Part of the OBeer Advanced QC offering, advanced fermentation tanks the task of click in and out of tanks to record fermentation data and places it in a single screen. This feature is designed to assist in rapid data entry from a clipboard.

Details / How-To

1. Navigate to OBeer Advanced QC → Cellar Reports → Fermentation Data



The screenshot shows the 'Fermentation Data' table interface. The table has columns for Fermenter, Batch ID, Item Code, Item Name, On Hand, In Date, OG *P, Orig. pH, Current Gravity *P, Current pH, Temp(Tank), Temp(Lab), Set Point, PSI, CellCount, VDK, Limit, and CV Val... The table is populated with data for various beer batches.

Fermenter	Batch ID	Item Code	Item Name	On Hand	In Date	OG *P	Orig. pH	Current Gravity *P	Current pH	Temp(Tank)	Temp(Lab)	Set Point	PSI	CellCount	VDK	Limit	CV Val...
F02	OKT100	GB1010	Green Beer - Oktoberfest	18.00	04/04/2017												
F03	IPA192	GB1003	Green Beer - IPA	60.00	03/14/2017	10.50	5.00										
F04	AMA59	GB1001	Green Beer - Amber Ale	100.00	04/11/2017	5.50	4.50										
F05	PAL43	GB1002	Green Beer - Pale Ale	90.00	04/10/2017												
F06	STT23	GB1004	Green Beer - Stout	60.00	04/06/2017												
F08	STT25	GB1004	Green Beer - Stout	180.00	04/03/2017												
F10	IPA190	DH1003	Dry Hopped Beer - IPA	60.00	03/18/2017	10.50	5.00										
F11	AMA60	GB1001	Green Beer - Amber Ale	300.00	03/15/2017	5.50	4.50										
F12	POR106	GB1005	Green Beer - Portlandia Porter	165.50	03/29/2017												
F15	PAL47	GB1002	Green Beer - Pale Ale	15.00	04/03/2017												
F16	IPA174	GB1003	Green Beer - IPA	60.00	04/01/2017	10.50	5.00										
F18	PAL34	GB1002	Green Beer - Pale Ale	45.00	04/09/2017												
F19	IPA189	DH1003	Dry Hopped Beer - IPA	60.00	04/07/2017	10.50	5.00										
F20	BBK12	GB1006	Green Beer - Blonde Bock	60.00	04/08/2017												
F23	AMA62	GB1001	Green Beer - Amber Ale	100.00	03/29/2017	5.50	4.50										
F24	IPA204	GB1003	Green Beer - IPA	30.00	04/05/2017	10.50	5.00										
F26	IPA172	GB1003	Green Beer - IPA	60.00	04/01/2017	10.50	5.00										
F27	IPA190	GB1003	Green Beer - IPA	60.00	03/29/2017	10.50	5.00										
F28	IPA205	GB1003	Green Beer - IPA	60.00	04/02/2017	10.50	5.00										
F29	BLD15	GB1009	Green Beer - Blonde	390.00	03/31/2017												
F99	STT26	GB1004	Green Beer - Stout	60.00	06/09/2017												
Y01	AMA106	RMY7001	Yeast	4.00	02/07/2014												
Y01	765-78	RMY7001	Yeast	2.00	02/07/2014												



2.

3. Begin by entering the Date/Time and Initials for the person who took the readings

Fermentation Data

Current Data Historical Data Location : **Brewery #1**

Date : Time : Initials:

4. In the data entry portion, put in your readings for each of the tanks. The data displayed relates to what is actually showing in tank.

Fermenter	Batch ID	Item Code	Item Name	On Hand	In Date	OG °P	Orig. pH	Current Gravity °P	Current pH	Temp(Tank)	Temp(Lab)	Set Point	PSI	CellCount	VDK	Limit	CV Valved Closed	Dppm	↓ 30°F	Yeast Solids	Y
F02	BATCH14	GB1001	Green Beer - Amber Ale	252.00	12/11/14	0.00	0.00										☐			☐	
F03	IPA119	DH1003	Dry Hopped Beer - IPA	140.00	01/10/14	0.00	0.00										☐			☐	
F14	AMA110	GB1001	Green Beer - Amber Ale	110.00	02/07/14	0.00	0.00										☐			☐	
F15	AMA106	GB1001	Green Beer - Amber Ale	102.00	02/07/14	0.00	0.00										☐			☐	
Y01	765-78	RMV7001	Yeast	2.00	02/07/14	0.00	0.00										☐			☐	

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