

Report Summary

Printed Report Title: QC Summary - Brewing Data by Batch

Simple print out of the brewing QC data for a single batch.

Shows Mash Lauter, Kettle and Whirlpool Data.

Data Source: Production > Production Forms > Brew Sheet Data > Brew QC button

Default Location In Orchestrated

Base Module: Production > Production Reports > Orchestrated Reports > QC

Reports Module: Reports > Production > Orchestrated Reports > QC

*These are the standard default locations. Your locations may be different.

Typically Used by

QC staff and Brewers can review data for a brewing batch to diagnose issues or look for improvements

Parameter Entry Options

Required:

Select a Batch Number

Choose Data tabs: Mash, Lauter, Kettle Whirlpool

Optional:

(none)



Parameter Entry Image





Report Sample Image



QC Summary: Brewing

for Batch Number IPA 14-9c

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(D)

Mash Data

	Strike Temp	Liquor Vol.	Mash	1st Salt	2nd Salt	3rd Salt	Phos.	. Temp	Conversion Time		
Start	(Target)	(Target)	pН	(Type) (Type) (Type) Acid (Tar	(Target)	Start/End	Time/Target	Grind No.			
5:49 am	167	1.0	0.00	Y	Y	N	N	149	6:16 am	40	0
		0.0		CaCl 4#	CaSO4			0	6:56 am		

Lauter Data

start	Vorlauff start/End						Collect.bbl (Target)		Last P (Target)	Un de riets
6:56 am	6:56 am	26	7:07 am	24.20	5.12	127	87.10	2	3.20	3523
	7:07 am	-01	9:04 am	141 341 G0144	-	15-23	-		200	

Kettle Data

Full Gravity		Dilution	Boll Time		Норь		Salt Add Zinc	Zinc		End Boll		
	Full pH	gal	\$tart/End	1st	mld	end	(type)	Add		Vol	Р	рН
16.50	5.14	0.0	9:14 am	924	954		N	N	Υ	0.00	0.00	0.00
			10:24 am									

Whirlpool Data

Boll Time Start/End	Rest Time	Норѕ	KO Time Start/End	O2 Flow (Target)	Yeast Type Source	Yeast Batch/Gen	Tot. KO Gal	KO Temp (setpoint)	Anti Foam Spice add Blow off	Temp chk Dally VVort
10:24 am	30	1,024	11:05 am			Α	2.00	68.0	N	Y
10:35 am			12:19 pm	(73)				70.0	N	N
									v	v

vers 141118



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