


Brewed By:	Ryan Pearson	Style:	Saison		Type:	Beer	
		<b>SAMPLE #1</b>	<b>SAMPLE #2</b>	<b>SAMPLE #3</b>	<b>SAMPLE #4</b>		
	<b>Strain No:</b>	WLP001	WLP051	WLP004	WLP013		
	<b>Ferm. Temp:</b>	67	67	67	67		
	<b>Brewed:</b>	10/23/2012	10/23/2012	10/23/2012	10/23/2012		
	<b>Batch #:</b>	142.1	142.2	142.3	142.4		
	<b>Brew System:</b>	BS	BS	BS	BS		
Alcohol by Weight	Percent	6.85	5.67	6.01	6.29		
Alcohol by Vol. (20 °C)	Percent	8.72	7.29	7.71	8.05		
Calories	per 12 fl. Oz.	232.52	240.81	236.83	236.74		
Apparent Extract	Plato	1.53	4.47	3.51	2.94		
Real Extract	Plato	4.56	7.00	6.19	5.74		
Color	SRM	13.56	14.77	16.28	15.35		
Apparent Attenuation	Percent	91.23	74.68	79.91	83.25		
Real Degree Attenuation	Percent	75.63	62.60	66.73	69.39		
Bitterness Units	BU	33.0	30.5	16.0	16.5		
2,3 Pentanedione	ppb	7.70	67.56	4.68	8.87		
pH		4.50	4.75	4.65	4.71		
Anaerobic Bacteria	CFU	0.00	0.00	0.00	0.00		
Wild Yeast	CFU	0.00	0.00	0.00	0.00		
Specific Gravity, Final		1.006	1.018	1.014	1.011		
Specific Gravity, Original		1.072	1.073	1.073	1.073		
Aerobic Bacteria	CFU	0.00	0.00	0.00	0.00		
Diacetyl (Total)	ppb	74.36	112.92	41.73	74.32		
Signature of Analysis:							
Name:	Katie Gardner						
Title:	Quality Assurance Lab Technician						