


Brewed By:	Ryan Pearson	Style:	Am. Amber		Type:	Beer	
		SAMPLE #1	SAMPLE #2	SAMPLE #3	SAMPLE #4		
	<b>Strain No:</b>	WLP004	WLP008	WLP002	WLP037		
	<b>Ferm. Temp:</b>	68	68	68	68		
	<b>Brewed:</b>	11/27/2012	11/27/2012	11/27/2012	11/27/2012		
	<b>Batch #:</b>	154.09	154.10	154.11	154.12		
	<b>Brew System:</b>	BS	BS	BS	BS		
Alcohol by Weight	Percent	4.33	3.99	4.34	4.43		
Alcohol by Vol. (20 °C)	Percent	5.53	5.11	5.53	5.64		
Calories	per 12 fl. Oz.	164.66	165.80	162.14	163.45		
Apparent Extract	Plato	2.14	2.92	1.97	1.87		
Real Extract	Plato	4.13	4.76	3.96	3.90		
Color	SRM	23.40	24.90	23.11	22.00		
Original Extract	Plato	12.51	12.49	12.35	12.46		
Apparent Attenuation	Percent	82.89	76.60	84.07	85.00		
Real Degree Attenuation	Percent	68.42	63.40	69.33	70.08		
Bitterness Units	BU	39.7	44.8	50.9	46.8		
2,3 Pentanedione	ppb	3.26	3.01	3.29	6.37		
pH		4.50	4.59	4.54	4.42		
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		1.008	1.011	1.008	1.007		
Specific Gravity, Original		1.051	1.051	1.051	1.051		
Aerobic Bacteria	CFU	0.00	0.00	0.00	0.00		
Diacetyl (Total)	ppb	55.02	58.13	46.33	211.86		
Signature of Analysis:							
Name:	Joe Kurowski						
Title:	Brewing and Yeast Specialist						