


Brewed By:	Ryan Pearson	Style:	Hefeweizen		Type:	Beer	
		SAMPLE #1	SAMPLE #2	SAMPLE #3	SAMPLE #4		
	Strain No:	WLP300	SPECIAL	WLP300	SPECIAL		
	Ferm. Temp:	68	68	68	68		
	Brewed:	11/28/2012	11/28/2012	11/28/2012	11/28/2012		
	Batch #:	155.01	155.02	155.03	155.04		
	Brew System:	BS	BS	BS	BS		
Alcohol by Weight	Percent	4.71	4.68	4.73	4.64		
Alcohol by Vol. (20 °C)	Percent	5.99	5.96	6.02	5.92		
Calories	per 12 fl. Oz.	171.07	170.07	170.88	171.60		
Specific gravity	20 C			1.007			
Apparent Extract	Plato	1.80	1.79	1.74	1.97		
Real Extract	Plato	3.96	3.93	3.91	4.10		
Color	SRM	6.49	6.66	6.46	5.81		
Original Extract	Plato	13.03	12.96	13.02	13.04		
Apparent Attenuation	Percent	86.17	86.20	86.62	84.90		
Real Degree Attenuation	Percent	71.09	71.10	71.44	70.08		
Bitterness Units	BU	14.4	12.3	12.6	11.5		
2,3 Pentanedione	ppb	2.54	0.10	1.23	0.09		
pH		4.37	4.28	4.26	4.57		
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		1.007	1.007	1.007	1.008		
Specific Gravity, Original		1.052	1.053	1.053	1.053		
Aerobic Bacteria	CFU	0.00	0.00	0.00	0.00		
Diacetyl (Total)	ppb	77.13	56.13	53.29	27.35		
Signature of Analysis:							
Name:	Kara Taylor						
Title:	Analytical Lab Specialist						