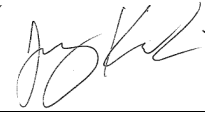


Brewed By:	Joe Kurowski	Style:	Hefeweizen		Type:	Beer	
		SAMPLE #1	SAMPLE #2	SAMPLE #3	SAMPLE #4		
	Strain No:	WLP300	SPECIAL	WLP351	WLP351		
	Ferm. Temp:	68	68	68	68		
	Brewed:	11/28/2012	11/28/2012	11/28/2012	11/28/2012		
	Batch #:	155.09	155.10	155.11	155.12		
	Brew System:	BS	BS	BS	BS		
Alcohol by Weight	Percent	4.19	4.67	4.96	4.97		
Alcohol by Vol. (20 °C)	Percent	5.37	5.95	6.31	6.32		
Calories	per 12 fl. Oz.	175.32	171.75	175.14	175.78		
Apparent Extract	Plato	3.15	1.92	1.55	1.57		
Real Extract	Plato	5.07	4.06	3.81	3.84		
Color	SRM	6.37	5.88	4.71	4.72		
Original Extract	Plato	13.15	13.06	13.36	13.40		
Apparent Attenuation	Percent	76.06	85.29	85.29	88.26		
Real Degree Attenuation	Percent	63.06	70.39	72.91	72.79		
Bitterness Units	BU	13.5	12.1	17.6	17.6		
2,3 Pentanedione	ppb	1.39	1.38	2.01	1.87		
pH		4.68	4.68	4.52	4.48		
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		1.012	1.007	1.006	1.006		
Specific Gravity, Original		1.053	1.053	1.053	1.053		
Aerobic Bacteria	CFU	0.00	0.00	0.00	0.00		
Diacetyl (Total)	ppb	50.07	31.78	35.24	40.48		
Signature of Analysis:							
Name:	Joe Kurowski						
Title:	Brewing and Yeast Specialist						