ANALYTICAL SERVICES WHITE LABS

WHITE LABS
PURE YEAST AND FERMENTATION

Brewed By:	Ryan Pearson	Style:	Saison	Type:	Beer

		SAMPLE #1	SAMPLE #2	SAMPLE #3	SAMPLE #4
	Strain No:	WLP500	WLP565		
	Ferm. Temp:	67	67		
	Brewed:	10/23/2012	10/23/2012		
	Batch #:	141.1	141.2		
	Brew System:	BM	BM		
Alcohol by Weight	Percent	4.30	4.41		
Alcohol by Vol. (20 °C)	Percent	5.49	5.62		
Calories	per 12 fl. Oz.	160.69	160.31		
Apparent Extract	Plato	1.93	1.69		
Real Extract	Plato	3.92	3.72		
Color	SRM	10.93	10.97		
Apparent Attenuation	Percent	84.22	86.25		
Real Degree Attenuation	Percent	69.44	71.05		
Bitterness Units	BU	20.0	27.5		
2,3 Pentanedione	ppb	6.69	6.48		
pH		4.51	4.38		
Anaerobic Bacteria	CFU	0.00	0.00		
Wild Yeast	CFU	0.00	0.00		
Specific Gravity, Final		1.008	1.007		
Specific Gravity, Original		1.049	1.049		
Aerobic Bacteria	CFU	0.00	0.00		
Diacetyl (Total)	ppb	36.24	33.88		
Signature of Analysis:					
Name:	Katie Gardner				
Title:	Quality Assurance Lab Technician				

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