Water Volumes:

Unit Preference: ○ US (gal/pound) ◉ SI (liter/kg)

Summary: ☑ Show Overall Water Summary in Each Section

Total water volume: 27 l ▼ — The total water volume to be treated may be larger than mash and sparge water combined.

Mash water: 27 l ▼

Sparge water: gal ▼

☐ Use different water sources for mash and sparge

☐ Blend Waters

▲ Hide Source Water:

Water report: Full ▼

Calcium:	86	mg/l ▼
Magnesium:	12	mg/l ▼
Sodium:	24	mg/l ▼
Chloride:	41	mg/l ▼
Sulfate:	39	mg/l ▼

Alkalinity As: ◉ Bicarbonate ○ Alkalinity

Bicarbonate: 263 mg/l ▼

pH: 7.35

Update Calculations ▼ show report

	Ca^{+2}	Mg^{+2}	Na^{+}	Cl^{-}	SO_4^{-2}	mash pH
Overall Water:	129.1	12.0	24.0	41.0	142.3	5.60

▼ Show Water Target Selection:

▲ Hide Salt Additions:

Salts: ☐ Salts Added to Mash Only

Salts can be entered as g or mg/l. The latter assumes total volume when mash and sparge are same waters and it assumes mash volume when they are different waters.

Gypsum:	5	g ▼	$CaSO_4 \cdot 2H_2O$	~1.2 tsp
Epsom salt:		g ▼	$MgSO_4 \cdot 7H_2O$	
Table salt:		g ▼	NaCl	
Calcium chloride:		g ▼	$CaCl_2 \cdot 2H_2O$	
Magnesium chloride:		g ▼	$MgCl_2 \cdot 6H_2O$	
Chalk:		g ▼	$CaCO_3$	
Baking Soda:		g ▼	$NaHCO_3$	
Slaked Lime:		g ▼	$Ca(OH)_2$	
Lye:		g ▼	NaOH	

Update Calculations

	Ca^{+2}	Mg^{+2}	Na^{+}	Cl^{-}	SO_4^{-2}	mash pH
Overall Water:	129.1	12.0	24.0	41.0	142.3	5.60

▼ Show Boiling and Lime Softening:

▲ Hide Acid Additions:

Acid: ☐ Acid Added to Mash Only.
☑ Specify acid by target mash pH

Acid Type: Citric acid
Acid Strength: 100 %
Acid Amount: g
Targe mash pH: 5.6 Add 3.06 g
Acidulated Malt *: %
* in addition to any acidulated malt specified in the malt bill

Update Calculations

Overall Water:	Ca^{+2}	Mg^{+2}	Na^{+}	Cl^{-}	SO_4^{-2}	mash pH
	129.1	12.0	24.0	41.0	142.3	5.60

▼ Show Mash Water Report Before Dough-In:

▼ Show Sparge / Kettle Salt Additions:

▼ Show Sparge Water Acidification:

▲ Hide Grist Info:

grist pH properties are based on ○ none given ○ Beer color ◉ malt bill

malt name	weight		type		
Pale ale	4	kg	base malt	3.5	Lovibond
aromatic	0.1	kg	crystal malt	2.8	Lovibond
special B	0.1	kg	base malt	131.2	Lovibond
		lb	base malt	1	Lovibond
		lb	base malt		Lovibond
		lb	base malt		Lovibond
		lb	base malt		Lovibond
		lb	base malt		Lovibond
		lb	base malt		Lovibond
		lb	base malt		Lovibond

Update Calculations

Grist DI water pH: 5.51
Grist pH buffer: 38 $mEq \cdot kg^{-1} \cdot pH^{-1}$

Overall Water:	Ca^{+2}	Mg^{+2}	Na^{+}	Cl^{-}	SO_4^{-2}	mash pH
	129.1	12.0	24.0	41.0	142.3	5.60

Mash Report:

Mash pH *: 5.60

Mash thickness: 6.43 l/kg
pH Delta from Water: 0.09

effective water residual alkalinity: 81.15 ppm as $CaCO_3$
effective strength of weak acids: 54.29 ppm as $CaCO_3$
* mash prediction is for mash sample cooled to 25 C / 77 F

Overall Water Report:

Ca^{+2}	Mg^{+2}	Na^{+}	Cl^{-}	SO_4^{-2}	Alkalinity	Residual Alkalinity
mg/l	mg/l	mg/l	mg/l	mg/l	ppm as $CaCO_3$	ppm as $CaCO_3$

129.1	12.0	24.0	41.0	142.3	183.7	84.6
★ normal	★ normal	★ normal	★ normal	★ normal	Range Check	

SO_4^{2-}/Cl^- ratio: 3.5 More Bitter
Total lactic acid as equivalent acidulated malt in grist: 0.0 %

Save / Reload:

Title:

Description:

Save: Save / Update | Save As New Record

Reload: Reload
Enter an existing Record ID and click the 'Reload' button to recall it.

Click here to list all your saved records.
Also available under My Brewing -> My Water Calcs (requires login).

ewing w