



# Core Quality Control Metrics

## Brew Data

Mash Data:	Lauter Data:	Kettle Data:	Whirlpool Data:	
Start Time	Start Time	Full °p	Starting Time	Spices Added
Test	Vorlauff Start (TR)	Full pH	End Time	Blow Off
Liquor Vol	Turbidity	Dilutions (Gal)	Rest Time	Temp Checked
Mash	Vorlauff End (TR)	Start Boil	Hops	Daily
Salt Type	Collection Start	First Hops	Start KO Time	Wort Samples
Salt Added	1st Run, °p	Mid Boil Hops	O2 Flow	
2nd Salt Type	1st Run, pH	End Boil Hops	Yeast Type	
2nd Salt Added	Extract, lbs	Salt Type	Yeast Source	
3rd Salt Type	Collection bbl	Salt Added	Yeast Batch	
3rd Salt Added	Wort Collection (lbs)	Zinc Added	Yeast Generation	
Phos Acid Added	Last Run °p	Whirlfloc Added	Yeast Amount (kg)	
Temp	Last Run pH	End Boil Time	End KO Time	
Conv Start Time	Underlets	End Boil Vol	Total KO (Gal)	
Conv End Time	Collection End	End Boil °p	KO Temp	
Conv Time		End Boil pH	Tank Set Temp	
GrindNum			AntiFoam	

## Fermentation Data

Entry Date				
Entry Time				
°p				
pH				
VDK				
Cell Count				
Limit				
CV Valve Closed				
Dppm				
↓30° F				
Temp				
Temp (Lab)				
Setpoint				
PSI				
Yeast Solids				
Yeast Viability				

**Other QC Data**

<b>Air Test:</b>	<b>Packaging:</b>	<b>Volume Fills:</b>	
Bright DO	Start Time	Date	
Bright CO2	End Time	Time	
O2 Reading	Pull Data	Sample Weight (g)	
CO2 Reading	Partial A	Emoly Weight (g)	
Avg O2	Partial B	Density	
O2 Diff	Partial C	Carb Weight (g)	
Avg CO2	Partial Other	Fill Volume (oz)	
CO2 Diff	Projected Units	Crown/Seam	
	Packaged Units		
	Retail Units		
	AM pH		
	PM pH		