

Quality, Consistency & Support

## ALL RECOMMENDED PRODUCTS AVAILABLE THROUGH BREW UK

### Dear Paul,

Please find below the results of your liquor analysis plus a recommendation for treating both the liquor and mash.

- Sample Liquor
- Lab Number 1039

# **Bitters IPA's and Pale Ales**

Ions (All figures in ppm)	AMS	DWB	Raw Liquor	Theoretical Wort Values Pre Fermentation	Targets		
					Lower	Upper	
рН	- North N	Selen a	7.09	N/A	N/A	N/A	
Nitrate	Hacks	1216	35.20	N/A	N/A	N/A	
Total Hardness (as CaCO3)	and -	Ser Signed	249.00	N/A	N/A	N/A	
Calcium 🚽	Con the	93.8	94.78	188.58	180	220	
Magnesium 🐁	6.5	2.8	2.21	5.01	0	50	
Chloride 💿 🗼	56	92.3	28.80	177.1	150	250	
Sulphate 🧠 🥠	78	193	16.48	287.48	250	400	
Alkalinity (as CaCO3)	-160		198.00	38	20	50	
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- AMS
- DWB

21.78 ml per 25 lts of liquor to be used, all liquor to be treated 13.04 g per 25 lts of beer to be made, to be mixed in with the mash

Tel: (+44) 115 978 5494 Fax: (+44) 115 924 4654 Email: info@murphyandson.co.uk Web: www.murphyandson.co.uk

Registered in England No. 106442 VAJ No. 196 8782 88



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#### February 2, 2018



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			<u>Stou</u>	<u>its</u>				
lons (All figures in ppm)		Calcium Chloride Flake	Calcium Sulphate	Salt	Raw Liquor	Theoretical Wort Values Pre Fermentation	Targets	
							Lower	Upper
рН					7.09	N/A	N/A	N/A
Nitrate					35.20	N/A	N/A	N/A
Total Hardness (as CaCO3)					249.00	N/A	N/A	N/A
Calcium		23.5	20 💮	8	94.78	138.28	120	140
Magnesium			0		2.21	2.21	0	50
Chloride	22.5	42	÷	157.5	28.80	250.8	240	320
Sulphate	31		48		16.48	95.48	80	120
Alkalinity (as CaCO3)	-64	8			198.00	134	20	150
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- AMS
- Calcium Chloride Flake
- Calcium Sulphate
- Sodium Chloride (Table Salt) -

8.7ml per 25 lts of liquor to be used, all liquor to be treated

2.3 g per 25 lts of beer to be made, to be mixed in with the mash 2.3 g per 25 lts of beer to be made, to be mixed in with the mash

6.4 g per 25 lts of beer to be made, to be mixed in with the mash

# Lagers and Pilsners

Ions (All figures in ppm)	Lactic Acid 80%	Calcium Chloride Flake	Calcium Sulphate	Raw Liquor	Theoretical Wort Values Pre Fermentation	Targets	
						Lower	Upper
рН	E.A.	F	Se L	7.09	N/A	N/A	N/A
Nitrate		100		35.20	N/A	N/A	N/A
Total Hardness (as CaCO3)	1999	and the state		249.00	N/A	N/A	N/A
Calcium 🔅	-	23.5	20	94.78	138.28	120	140
Magnesium 🔅				2.21	2.21	0	50
Chloride		42	1 12	28.80	70.8	50	200
Sulphate	5	a particular	48	16.48	64.48	50	200
Alkalinity (as CaCO3)				198.00	42	20	50

- Lactic Acid 80%
- Calcium Chloride Flake

Calcium Sulphate

15.3ml per 25 lts of liquor to be used, all liquor to be treated 2.3g per 25 lts of beer to be made, to be mixed in with the mash 2.3g per 25 lts of beer to be made, to be mixed in with the mash

**Yours Sincerely** 

**Richard Haywood** 

M Brew Technical Manager

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Murphy & Son Limited, Alpine Street, Old Basford, Nottingham NG6 DHQ United Kingdom Tel: (+44) 115 978 5494 Fax: (+44) 115 924 4654 Email: info@murphyandson.co.uk Web: www.murphyandson.co.uk

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