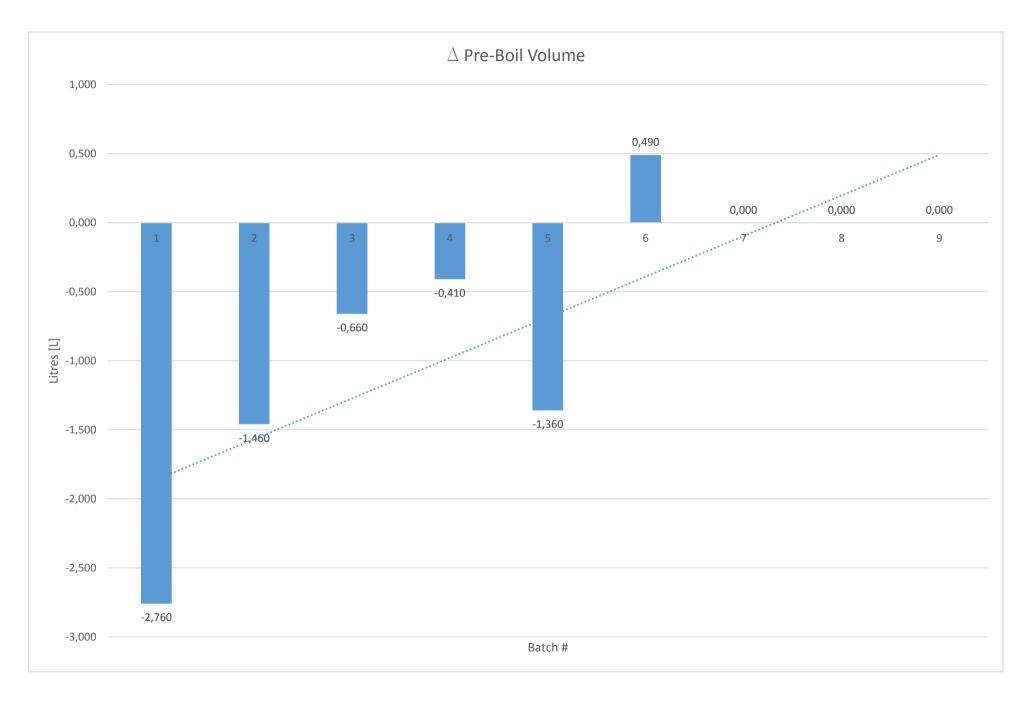
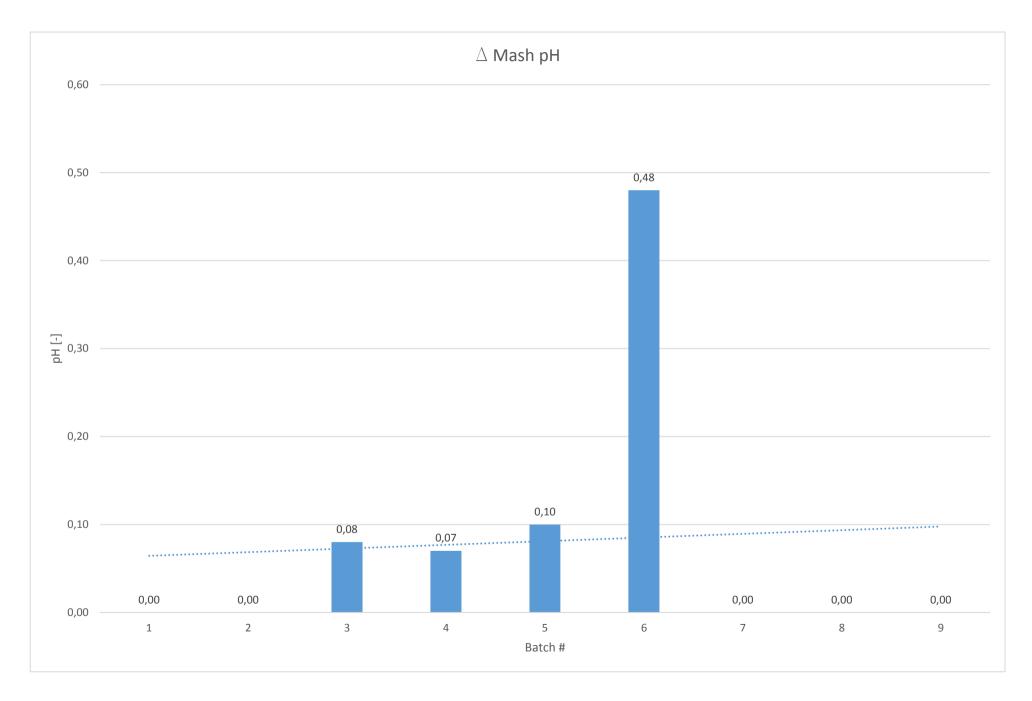
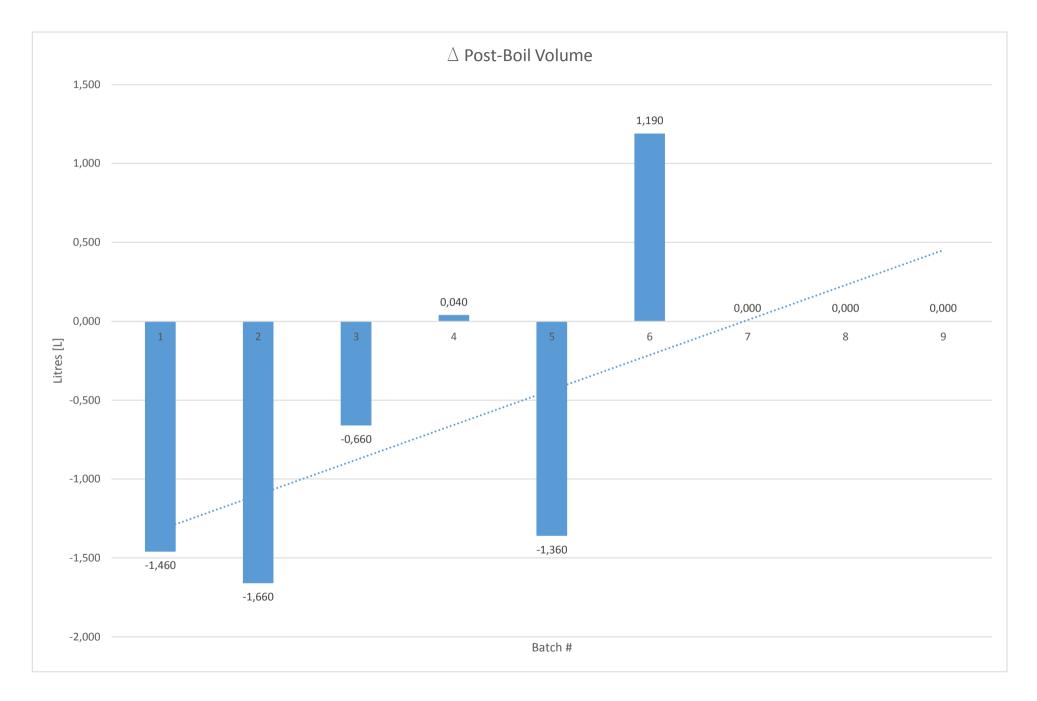
Batch N	Name	Style	Туре	Date	ABV	IBU	EBC	OG	FG	Pre-Boil	Post-Boil	Boil-Off	Trub Loss	Top-up	Fermenter	Bottling	Pre-Boil	Post-Boil	Attenuation	Mash Efficiency	Brewhouse	BU/GU	Relative	Mash pH	Mash Profile	Mash temp	Mash	<b>Boil Time</b>	Fermenta	Fermenta I	ermenta Cr	ondition Conditi
										Volume	Volume				Volume	Volume	Gravity	Gravity			Efficiency		Bitterness Ratio				Time		tion	tion	tion	ing ing
																													Profile	Temperat	Duration Tr	emperat Duratio
																														ure	/ 7	ure
1 B	Brouwpunt - Witbier	24A Witbier	All Grain brew kit	21-05-2020	5,0%	11	7,5	1,054	1,016	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,040	1,052	69,4%	73,3%	71,8%	0,20	0,19	6,02	01 One Step mash	67	60	60	Ale	20	10	20 45
2 B	Brouwpunt - Kruidig Wit	24A Witbier	All Grain brew kit	04-07-2020	5,0%	11	7,5	1,054	1,016	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,040	1,052	69,4%	73,3%	71,8%	0,20	0,19	6,01	01 One Step mash	67	60	60	Ale	20	10	20 45
3 0	03 SMaSH Godiva	12A British Golden Ale	All Grain	06-09-2020	4,7%	36	8,7	1,047	1,011	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,034	1,045	75,9%	73,3%	71,8%	0,76	0,76	5,42	01 One Step mash	63	60	60	Ale	20	10	20 45
4 0	04 SMaSH Fuggle	12A British Golden Ale	All Grain	24-10-2020	4,3%	27	5,3	1,043	1,010	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,031	1,041	76,1%	73,3%	71,8%	0,62	0,62	5,43	01 One Step mash	63	60	60	Ale	20	10	20 45
5 0	05 SMaSH Centennial	18B American Pale Ale	All Grain	21-11-2020	5,4%	38	9,3	1,051	1,010	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,037	1,049	79,7%	73,3%	71,8%	0,74	0,76	5,40	01 One Step mash	63	60	60	Ale	20	10	20 45
6 B	Brouwpunt - Sinterklaas Special	30B Autumn Seasonal Beer	All Grain brew kit	06-12-2020	6,8%	15	15,2	1,060	1,008	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,034	1,057	86,1%	73,3%	71,8%	0,25	0,27	5,42	01 One Step mash	57	60	60	Ale	20	10	20 45
7 0	06 SMaSH Citra	18B American Pale Ale	All Grain	02-01-2020	6,0%	40	9,7	1,055	1,009	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,041	1,053	83,0%	73,3%	71,8%	0,73	0,78	5,40	01 One Step mash	63	60	60	Ale	20	10	20 45
8 0	07 SMaSH Simcoe	18B American Pale Ale	All Grain	06-02-2021	6,0%	39	9,9	1,056	1,010	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,041	1,054	81,4%	73,3%	71,8%	0,70	0,73	5,42	01 One Step mash	67	60	60	Ale	20	10	20 45
9 0	08 SMaSH Magnum	18A Blonde Ale	All Grain	06-03-2021	4,7%	23	8,7	1,047	1,011	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,034	1,045	75,9%	73,3%	71,8%	0,49	0,49	5,42	01 One Step mash	63	60	60	Ale	20	10	20 45
10 0	09 SMaSH Sabro	21B Specialty IPA	All Grain	03-04-2021	6,6%	75	9,7	1,063	1,013	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,046	1,061	78,5%	73,3%	71,8%	1,19	1,21	5,41	10 American DIPA	68	75	60	Ale	20	10	20 45
11 S	Shambles Brewery - Summer Ale	18A Blonde Ale	All Grain	01-05-2021	4,6%	24	8,1	1,042	1,007	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,030	1,040	82,8%	73,3%	71,8%	0,56	0,60	5,41	11 High fermentability	75	70	60	Ale	20	10	20 45
A	Afternoon Delight (clone)																								plus mash out							
12 F	ive Points Brewing - Best Fuggles	11B Best Bitter	All Grain	05-06-2021	4,1%	29	15,4	1,042	1,011	7,760	5,960	1,800	0,120	0,000	5,600	5,000	1,032	1,042	73,1%	73,3%	71,8%	0,69	0,67	5,40	01 One Step mash	67	60	60	Ale	20	10	20 45
(0	clone) v2																															

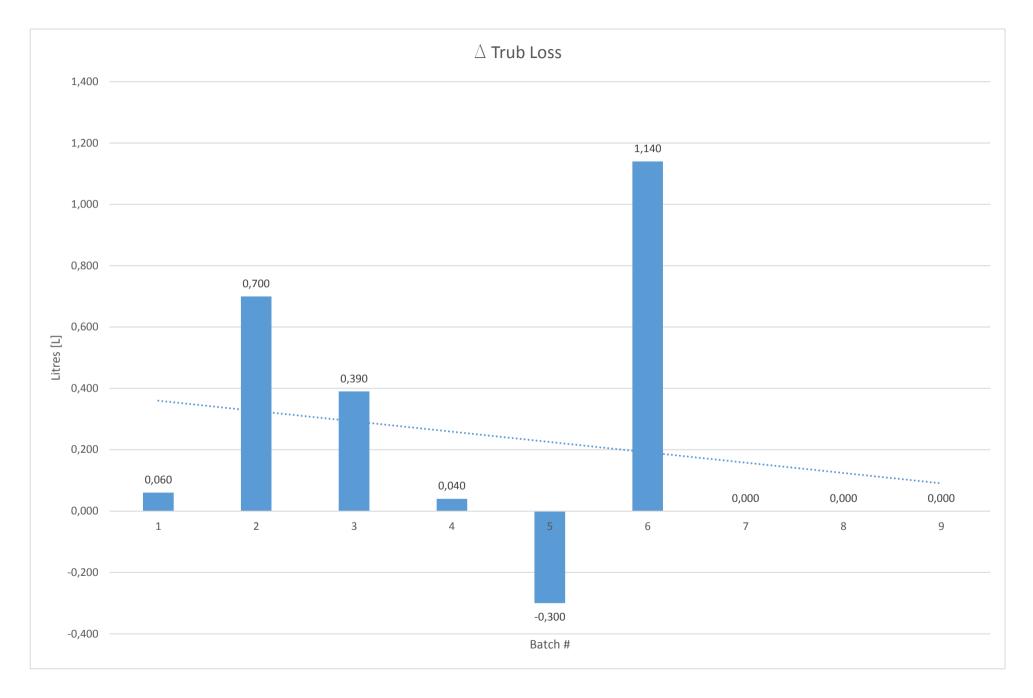
Batch	Name	Style	Туре	Date	ABV	IBU	EBC	OG	FG	Pre-Boil Volume	Post-Boil Volume	Boil-Off	Trub Loss	Top-up	Fermenter Volume	Bottling Volume	Pre-Boil Gravity	Post-Boil Gravity	Attenuation	Mash Efficiency	Brewhous Efficiency	BU/GU	Relative Bitterness Ratio	Mash pH	Mash Profile	Mash temp	Mash Time	Boil Time	Fermenta tion Profile	ion	tion	Condition Condit	ing
1	Brouwpunt - Witbier	24A Witbier	All Grain brew kit	21-05-2020	5,0%	15	9,1	1,060	1,022	5,000	4,500	0,500	0,180	0,000	4,500	4,200	1,036		62,1%	43,0%	58,0%	0,25	0,21		01 One Step Mash	68	60	60	Ale	21	10	22	45
2	Brouwpunt - Kruidig Wit	24A Witbier	All Grain brew kit	04-07-2020	6,8%	12	7,9	1,064	1,012	6,300	4,300	1,800	0,820	0,000	4,500	4,200	1,035	1,064	80,4%	52,0%	72,0%	0,19	0,20		01 One Step Mash	68	60	60	Ale	20	10	24	45
3	03 SMaSH Godiva	12A British Golden Ale	All Grain	06-09-2020	5,1%	37	8,7	1,041	1,002	7,100	5,300	1,800	0,510	0,000	5,300	4,130	1,028	1,041	94,9%	55,0%	62,0%	0,91	1,08	5,50	01 One Step Mash	69	60	60	Ale	21	10	21	45
4	04 SMaSH Fuggle	12A British Golden Ale	All Grain	24-10-2020	4,5%	25	5,1	1,041	1,007	7,350	6,000	1,350	0,160	0,000	4,000	4,000	1,031	1,039	82,4%	69,0%	65,0%	0,65	0,66	5,50	01 One Step Mash	63	60	60	Ale	19	11	19	44
5	05 SMaSH Centennial	18B American Pale Ale	All Grain	21-11-2020	5,3%	42	9,5	1,042	1,002	6,400	4,600	1,800	-0,180	1,000	5,600	4,620	1,030	1,051	95,1%	61,0%	75,0%	0,99	1,17	5,50	01 One Step Mash	63	60	60	Ale	17	14	17	
6	Brouwpunt - Sinterklaas Special	30B Autumn Seasonal Beer	All Grain brew kit	06-12-2020	)	18	13,4	1046,000		8,250	7,150	1,100	1,260	0,000	5,600		1,028	1,046		64,0%	58,0%	0,39	0,45	5,90	01 One Step Mash	67	60	60	Ale				
7	06 SMaSH Citra	18B American Pale Ale	All Grain	02-01-2020	)																												
8	07 SMaSH Simcoe	18B American Pale Ale	All Grain	06-02-2021																													
9	08 SMaSH Magnum	18A Blonde Ale	All Grain	06-03-2021																													
10	09 SMaSH Sabro	21B Specialty IPA	All Grain	03-04-2021																													
11	Shambles Brewery - Summer Ale Afternoon Delight (clone)	18A Blonde Ale	All Grain	01-05-2021																													
12	Five Points Brewing - Best Fuggles (clone) v2	11B Best Bitter	All Grain	05-06-2021																													

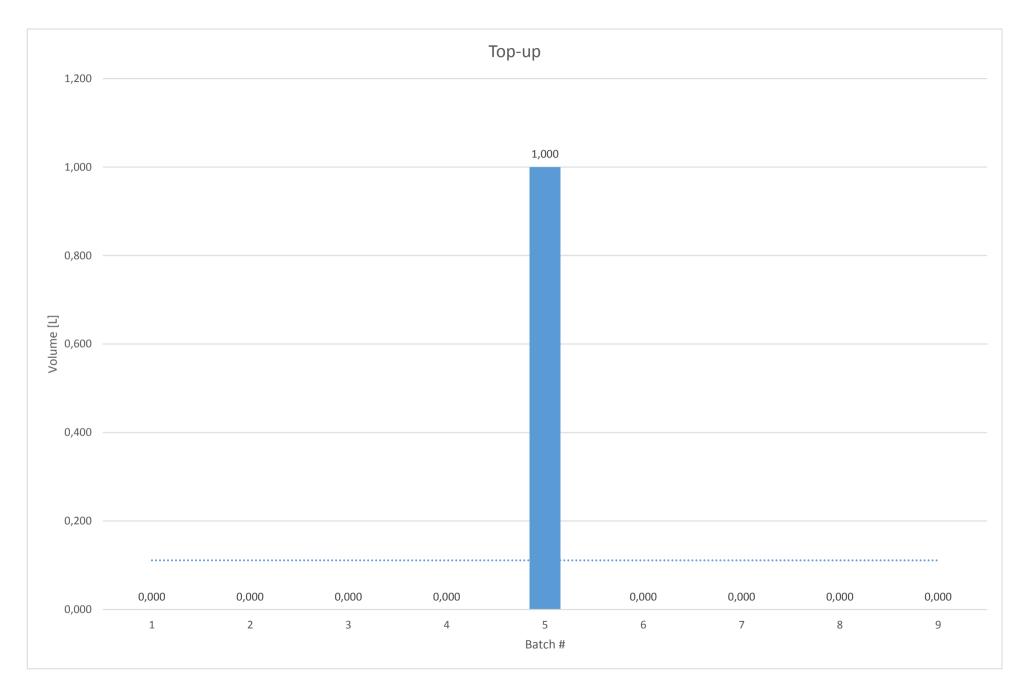
Batch	Name	Style	Туре	Date	ABV	IBU	EBC	OG	FG	Pre-Boil	Post-Boil	Boil-Off	Top-up	Fermenter	Trub Loss	Bottling	Pre-Boil	Post-Boil	Attenuation	Mash Efficiency	Brewhouse	BU/GU	Relative	Mash pH	Mash	Mash	Mash	Boil Time	Fermenta	fermenta F	ermenta	Condition Cond
										Volume	Volume			Volume		Volume	Gravity	Gravity			Efficiency		Bitterness		Profile	temp	Time	A = I	tion	tion	tion	ing ir
																							Ratio				/ /	A = I	Profile	Temperat /	Duration 7	Temperat Dura
																											/ /	A = I	4 7	ure	/	ure
1	Brouwpunt - Witbier	24A Witbier	All Grain brew kit	21-05-2020	0,0%	4	1,6	0,006	0,006	-2,760	-1,460	-1,300	0,000	-1,100	0,060	-0,800	-0,004		-7,3%	-30,3%	-13,8%	0,05	0,02			1,0	0	0		1,0	0	2,0 (
2	Brouwpunt - Kruidig Wit	24A Witbier	All Grain brew kit	04-07-2020	1,8%	1	0,4	0,010	-0,004	-1,460	-1,660	0,000	0,000	-1,100	0,700	-0,800	-0,005	0,012	11,0%	-21,3%	0,2%	-0,01	0,01			1,0	0	0		0,0	0	4,0 (
3	03 SMaSH Godiva	12A British Golden Ale	All Grain	06-09-2020	0,4%	1	0,0	-0,006	-0,009	-0,660	-0,660	0,000	0,000	-0,300	0,390	-0,870	-0,006	-0,004	19,0%	-18,3%	-9,8%	0,15	0,32	0,08		6,0	0	0		1,0	0	1,0 (
4	04 SMaSH Fuggle	12A British Golden Ale	All Grain	24-10-2020	0,2%	-2	-0,2	-0,002	-0,003	-0,410	0,040	-0,450	0,000	-1,600	0,040	-1,000	0,000	-0,002	6,3%	-4,3%	-6,8%	0,03	0,04	0,07		0,0	0	0		-1,0	1	-1,0 -:
5	05 SMaSH Centennial	18B American Pale Ale	All Grain	21-11-2020	-0,1%	4	0,2	-0,009	-0,008	-1,360	-1,360	0,000	1,000	0,000	-0,300	-0,380	-0,007	0,002	15,4%	-12,3%	3,2%	0,25	0,41	0,10		0,0	0	0		-3,0	4	-3,0
6	Brouwpunt - Sinterklaas Special	30B Autumn Seasonal Beer	All Grain brew kit	06-12-2020		3	-1,8	1044,940		0,490	1,190	-0,700	0,000	0,000	1,140		-0,006	-0,011		-9,3%	-13,8%	0,14	0,18	0,48		10	0	0				
7	06 SMaSH Citra	18B American Pale Ale	All Grain	02-01-2020																												
8	07 SMaSH Simcoe	18B American Pale Ale	All Grain	06-02-2021																												
9	08 SMaSH Magnum	18A Blonde Ale	All Grain	06-03-2021																												
10	09 SMaSH Sabro	21B Specialty IPA	All Grain	03-04-2021																												
11	Shambles Brewery - Summer Ale	18A Blonde Ale	All Grain	01-05-2021																												
	Afternoon Delight (clone)																											A = I'	4 1			
12	Five Points Brewing - Best Fuggles	11B Best Bitter	All Grain	05-06-2021																												
	(clone) v2																											1 '				

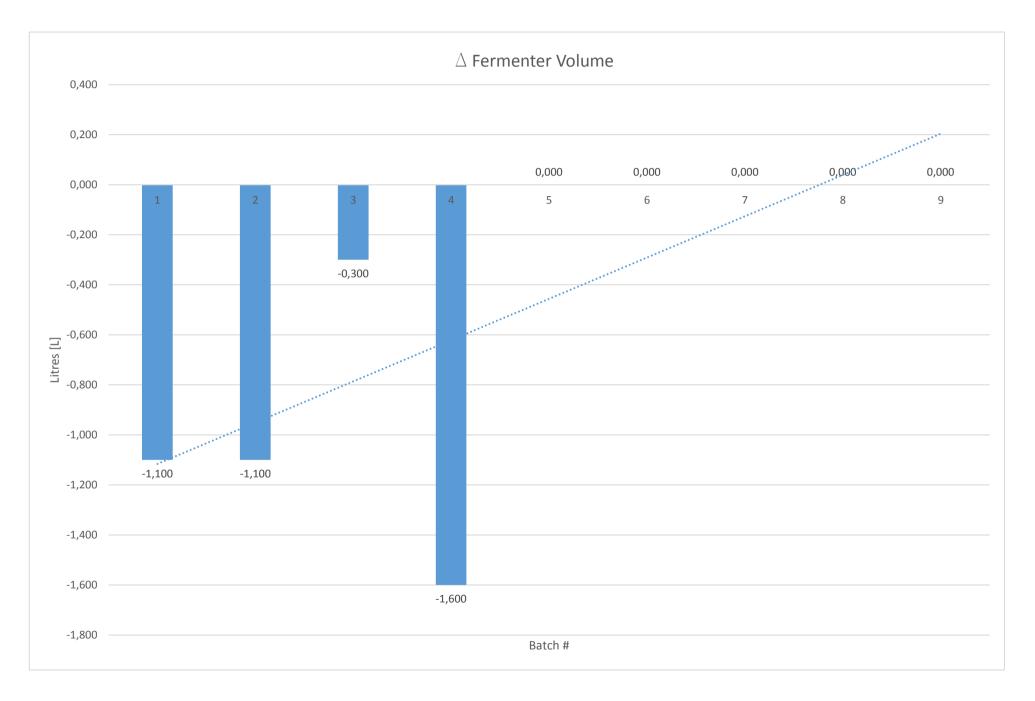


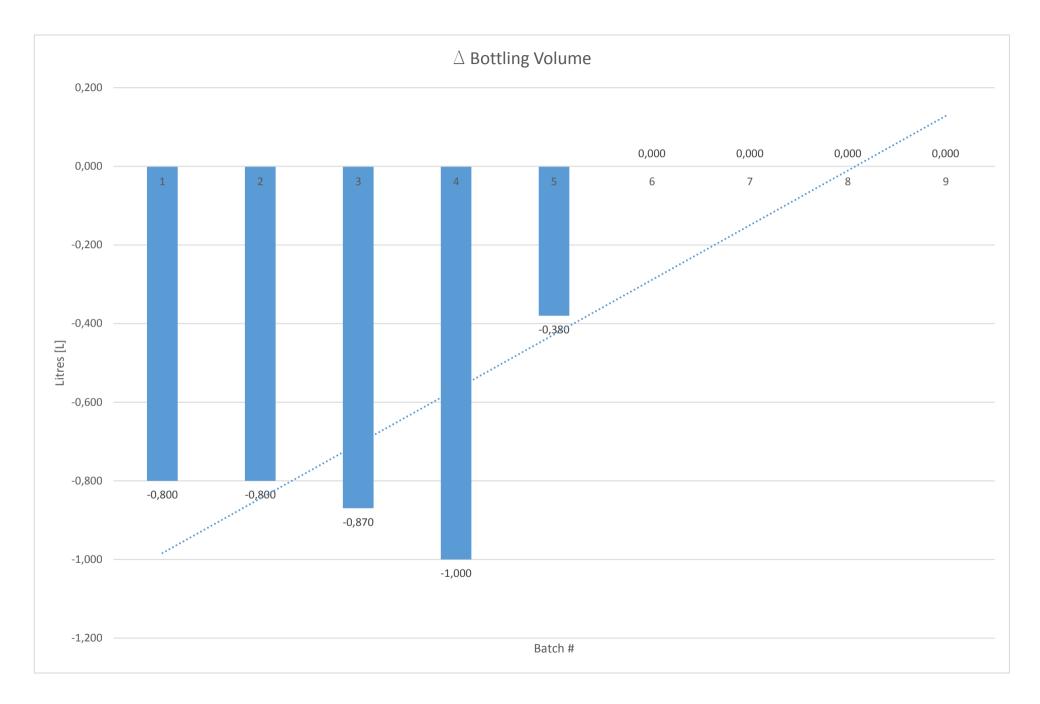


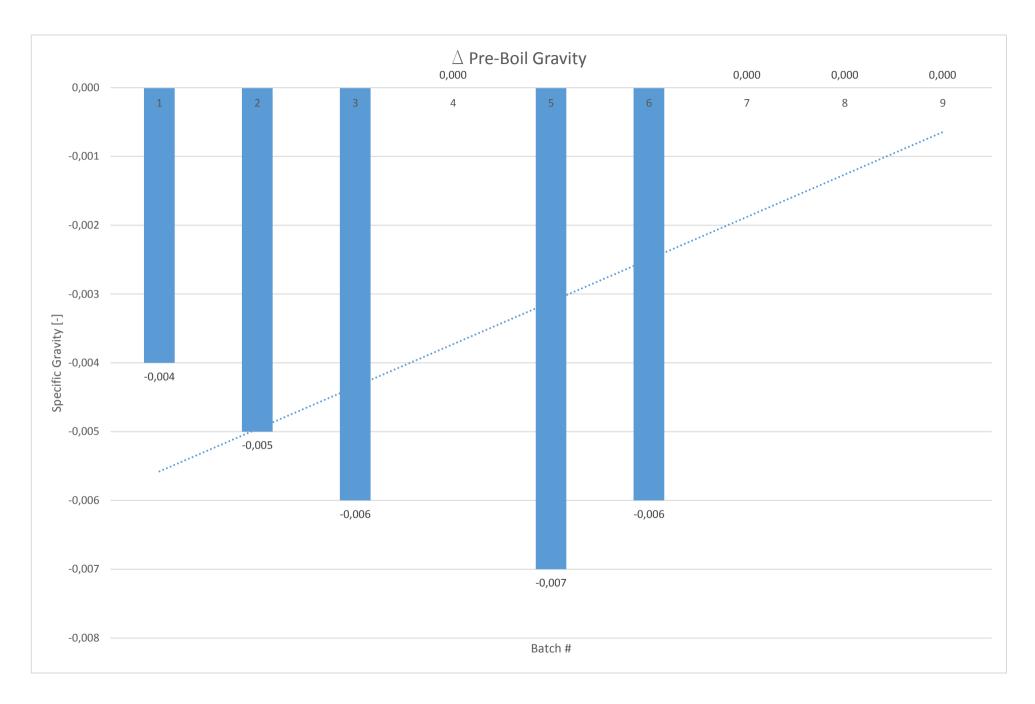


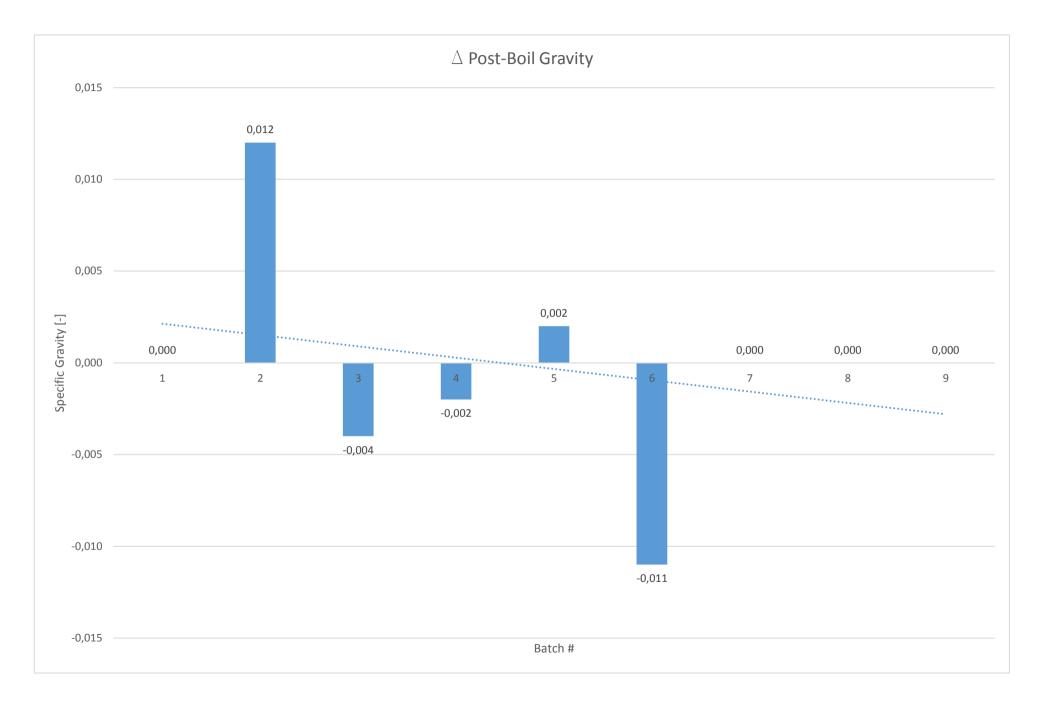


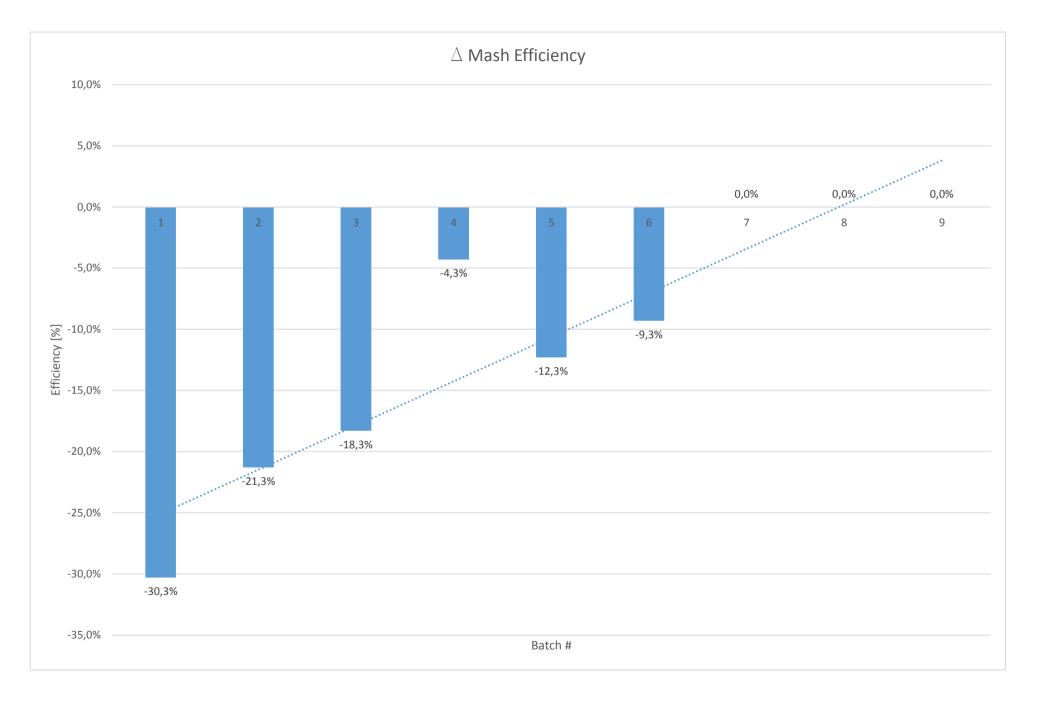


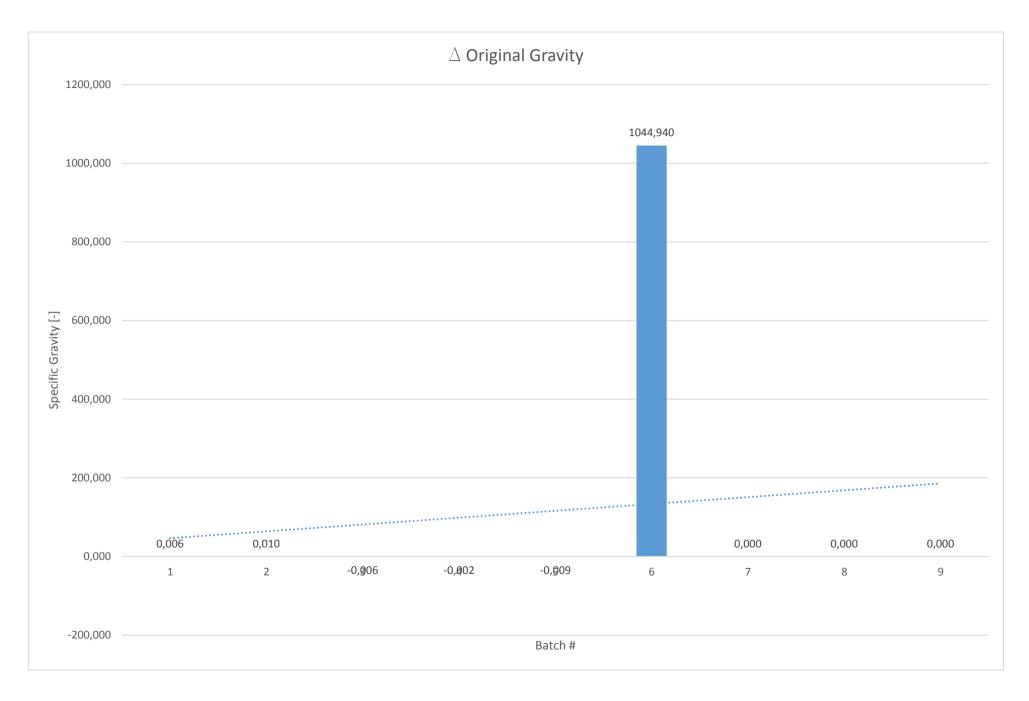


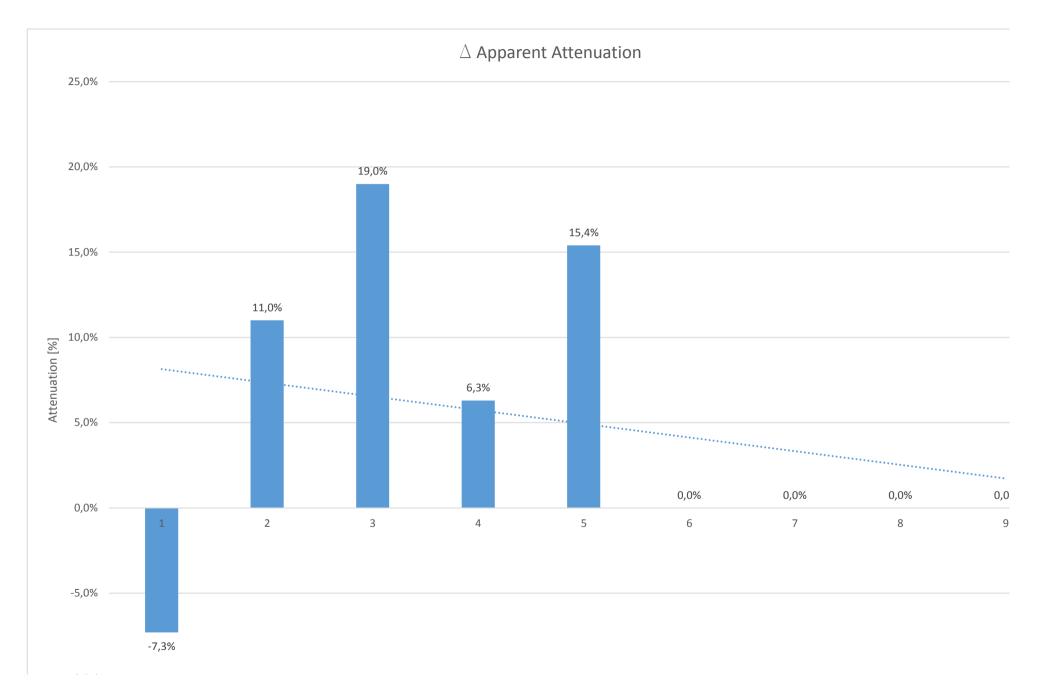


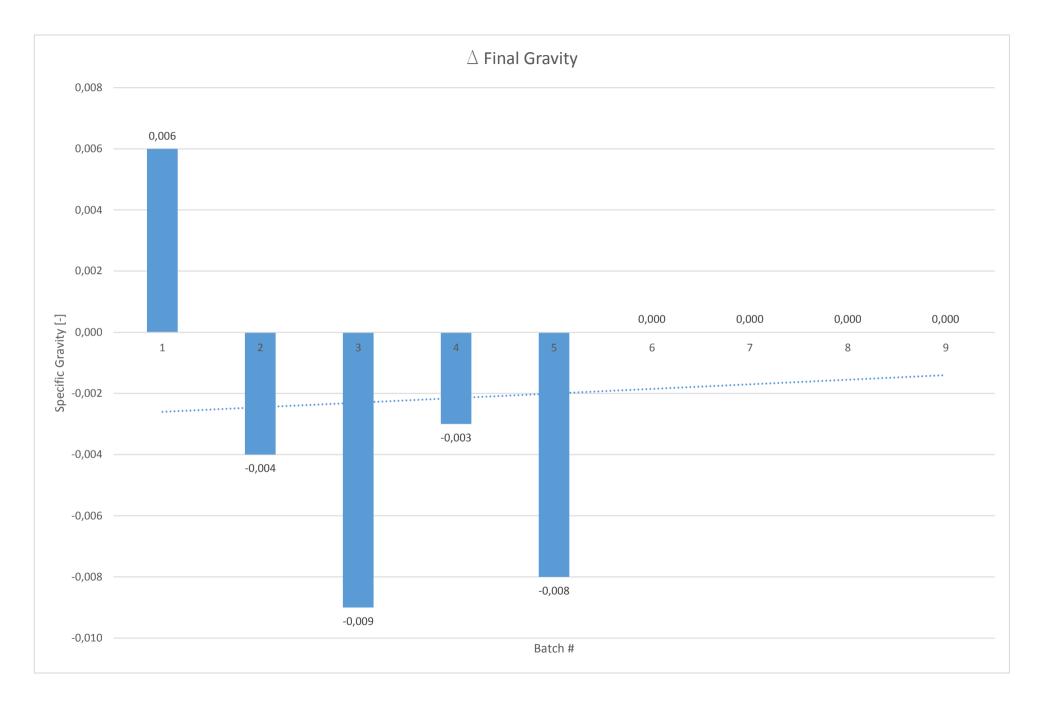




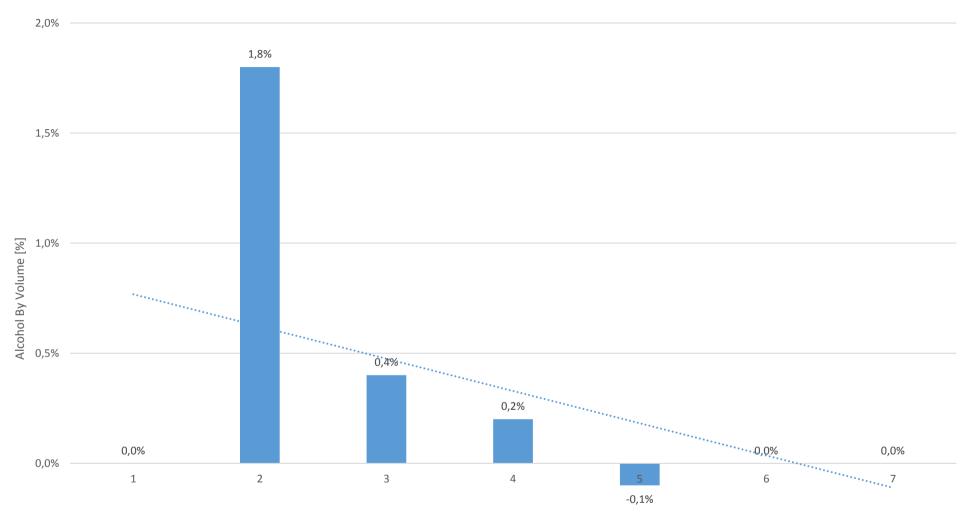












-0,5% Batch #



