

Brewers Buddy

User's Manual

SWENG 500

August 8, 2013
Authored by: Team 3

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Introduction

The Most dynamic beer culture in the world is here. There is more going on with brewing in America than anywhere else.

Kalamazoo Brewing founder Larry Bell

If you are just getting into homebrewing, welcome to the club of over 1 Million homebrewers in the United States. Whether you are a beginner or an expert, Brewers Buddy is a convenient tool to keep your hobby organized. It allows homebrewers to keep track of their brews, all the way from the creation of recipes, through the batch creation process, to inventories of their completed batches.

We hope you enjoy!

Getting Started

You can't be a real country unless you have a beer and an airline – it helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer.

Frank Zappa

First Time Access to Brewer Buddy

BrewersBuddy Recipes Batches Cellar Friends Help Register Log in

Log in.

Use a local account to log in.

User name

Password

☐ Remember me

Log in

[Recover if you forgot your password.](#)

[Register if you don't have an account.](#)

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Figure 1.Login Screen

The Login screen will be the first page displayed when navigating to the Brewer Buddy online site. A brewer will need to login before they can enter the site. If this is the first time you are using Brewer Buddy, you will need to register as a new brewer. Selecting the Register link in the upper right hand corner of the Login Page will display the Registration form.

The required information to register is a user name, password, and your email address. Two brewers cannot use the same user name or email address. If another brewer is already registered with that user name or email address, you will need to use a different one. The email address will be used to send you important information about your account. It is also required to reset your password if you forget it.

You may also enter your name and address. Your name and zip code may be used by other brewers to add you as a Friend and share recipe and batch information. Friends will be described in a later section.

When you have finished entering the registration information, select the Register button at the bottom of the form. If there are any problems with the Registration form, a message will appear informing you what problem has occurred. Correct any problems and select the Register button again. When you have successfully registered, you will be automatically logged in and taken to your Home page.

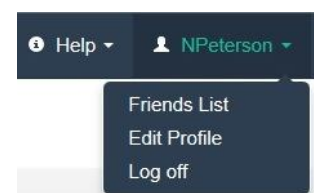
Login to the Site

If you are already a Brewers Buddy user, enter your user name and password on the Login page. After logging in you will be taken to your Home page. If you select Remember Me, your login information will be stored on your computer. Anytime you return to the Brewers Buddy site, you will be automatically taken to your Home page without being required to enter your username and password.

If you cannot remember your password, you may select the recover forgotten password link from the Login page. You will be required to enter your username. Directions how to reset your password will be emailed to the email address registered to your account.

Update Profile

After entering the Brewer Buddy site, the upper right hand corner of the page will now show your username. To edit your profile, select your username and then the Edit Profile link. A form showing your current account information will be displayed, making any changes and selecting the Save button will update your profile.



On the Edit Profile page is also a link to change your password. After selecting this link, you will be prompted to enter your current password and then your new password. The next time you login, you will need to use the new password.

The Delete Account link is also found on the Edit Profile page. Selecting this link will permanently remove your account and all saved Recipes, Batches, etc... Only use this if you are sure you no longer want to belong to Brewers Buddy.

Logout

When finished using Brewers Buddy, you may log off by selecting your username in the upper right hand corner of the page and then select Log off. This will close your session and remove your saved login information from your computer. Optionally, if you selected Remember Me when logging in, and you want keep the login information saved on your computer so you will not need to enter your user name and password again the next time you login, you may just close your browser to end your current session.

Your Home Brew Recipes

If you are doing this just because you want to make money, your beer has no soul.

Brock Wagner, St. Arnold Brewing Co.

The first step to creating great homebrew is creating great recipes. Recipes will contain all the ingredients and the steps necessary to brew your favorite drinks. Selecting Recipes from the top menu bar will bring you to a list of all of your recipes. The list will show the name, description and the date you entered the recipe.

BrewersBuddy

Recipes

Batches

Cellar

Friends

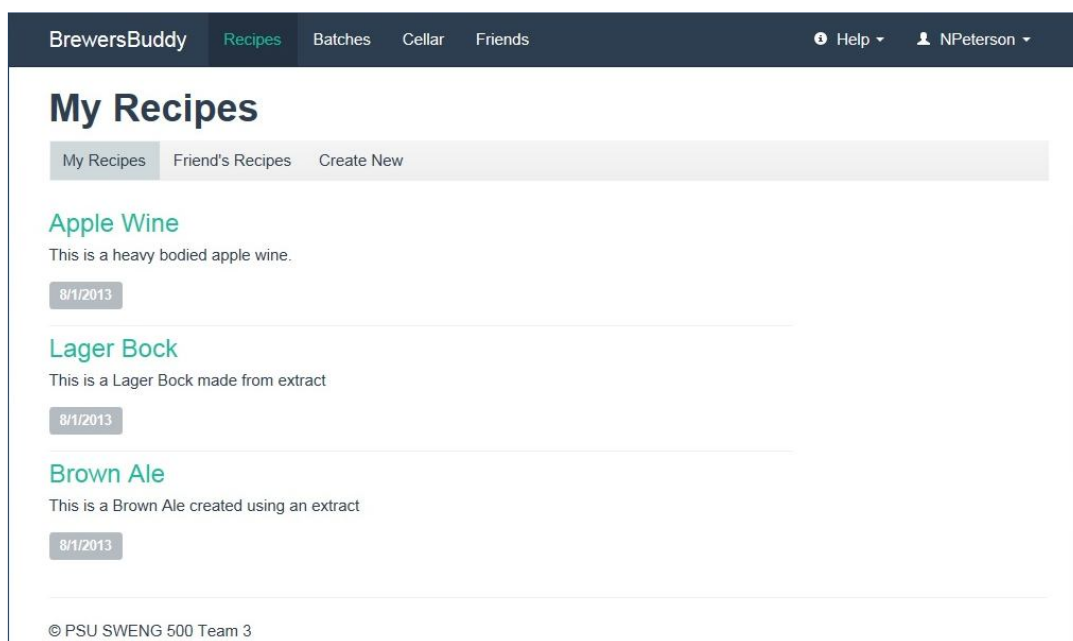


Figure 2. My Recipes Screen

At the top of the page, Under Recipes, there are three submenus. The first, My Recipes, is the default view and contains all of the recipes you have saved in Brewers Buddy. The second, Friend's Recipes, lists all of the recipes from any Brewers Buddy Friends you have made. Friends will be described in a later section. The third option, Create New, is the one you will use to enter all of your great recipes into the system.

Selecting Create New will bring up the recipe entry form. In the form, you will enter a name for the recipe, a description, any preparation step required, all of the process steps for making the recipe, the finishing steps that turn the batch into a final drink, and any cost information about this recipe that you want to track. After all the information has been entered, select the save button to store it in your listing.

To review the details of any recipe, you just need to click on its' name. Figure 3 shows all of the saved details for the Lager Bock recipe. Above the information are [Edit](#) [Delete](#) buttons. Selecting Edit will bring up the recipe edit form. You can add new information to the recipe or edit any of the information you entered when creating the recipe. The Delete button will permanently remove the recipe from your list.

BrewersBuddy Recipes Batches Cellar Friends Help NPeterson

Details

Information [Edit](#) [Delete](#)

Name	Owner	Description	Prep	Process	Finishing	Costs	Add Date
Lager Bock	Norm Peterson	This is a Lager Bock made from extract	Collect all ingredients: 6.6 lb. M&F dark malt extract, 1/2 lb. pale malt, 1/4 lb. chocolate malt, 1/4 lb. crystal malt, 3/4 cup corn sugar, 1 oz. Hallertauer pellets, 1 oz. Tettnanger pellets, 1 pack Red Star lager yeast	Roast pale grain in 350 oven for 10 min. Bring grains to boil in 2 cups water, 1/4 lb. at a time. Stir grain water into brewpot and add water 1-1/2 gal. Add extract and Hallertauer. Boil 45 min. Pour 3-1/3 gal. cold water into bucket. Siphon in wort. Pitch yeast. Ferment at 50-55.	Rack to secondary after 2 weeks. Two weeks later, prime and bottle.	M&F dark malt - \$22.00 pale malt - \$1.75 chocolate malt - \$1.00	8/6/2013

[Back to List](#)

© PSU SWENG 500 Team 3

Figure 3. RecipesDetails

The [Back to List](#) button will return you to the My Recipes page in Figure 2.

Managing Your Batches

I'd hate to be a teetotaler. Imagine getting up in the morning and knowing that's as good as you're going to feel all day.

Dean Martin

Selecting Batches from the top menu bar will bring you to a list of all your batches. This is your home page and is the page to which you will be brought after logging in to Brewers Buddy. The list will show the name, description, type, and the date you entered the batches.

Like the Recipes page, there are again three submenus. The first, My Batches, is the default view and contains all of the batches you have saved in Brewers Buddy. The second, Friend's Batches, lists all of the batches from any Brewers Buddy Friends you have made. Friends will be described more in a later section. The third option, Create New, is the one you will use to start a new batch in the system.

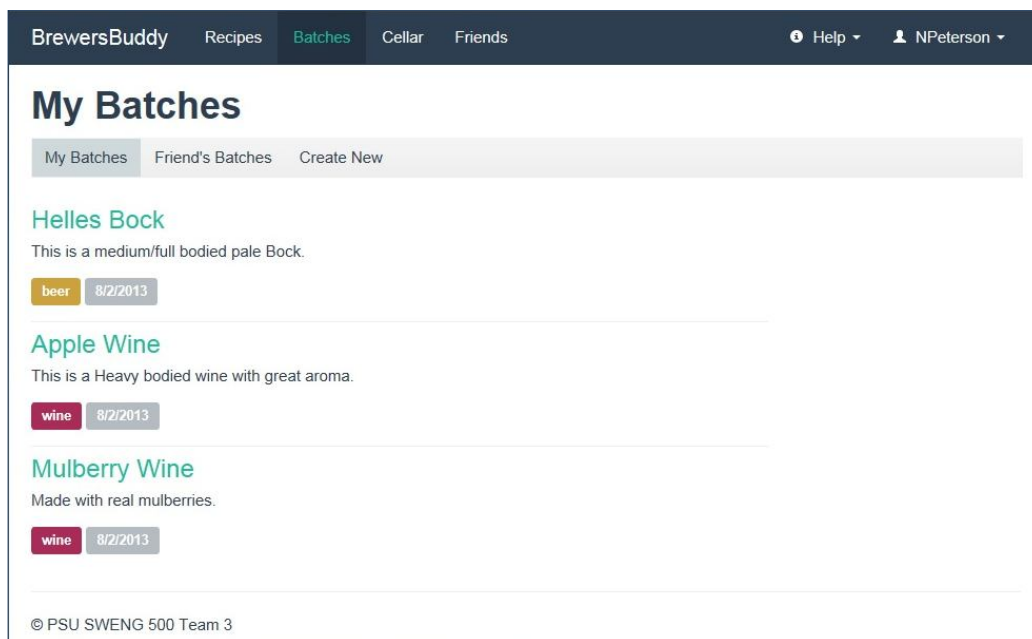





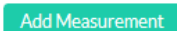



Figure 4. My Batches page

Selecting Create New will bring up the batch entry form. In the form, you will enter the name, type, and a description for the batch. The type can be Beer, Mead, Wine, or Other. After all the information has been entered, select the save button at the bottom of the form to save your batch.

Selecting a Batch's name will open the details page for that batch, as shown in Figure 5. This is the heart of Brewers Buddy and where you will be recording most of your activities. Near the top of this page, you can select [Edit](#) [Delete](#) to update or permanently remove your saved batch. If the batch has been completed and your finished brew has been bottled, then you may select [Add to Cellar](#) to add your finished inventory to your Cellar.

To create a new inventory for your Cellar you must enter the name of the inventory, by default this is the name of the finished Batch, the type of container, the volume of the container(s) including the units of measure, and the quantity of containers. Selecting  will add the inventory to your Cellar. If you have multiple sizes of containers, it is possible to Add to Cellar more than once. That way part of a batch could be kegged and the remainder placed in 12 oz. bottles, for example.

Batch Notes, Actions, and Measurements

Moving down the page, the next three sections, Notes, Actions, and Measurements, are all similar in design. These three sections describe the brewing process and are in addition to information in the recipe. At the top of each section are an   or  button to add a new entry to that section. Once you have created an entry,    buttons will appear beside the entry. The View button will allow you see the detailed view of the entry, the Edit button will allow you to correct, or update, a saved entry, and the Delete button will allow you to remove an entry permanently.

The art of brewing is about trying new and different combinations of ingredients and processes to create the perfect brew for your taste. Notes are important information the brewer wants to record during the brewing process. These may be alteration to the recipe (intentional or accidental) or may be observations about the brewing process. These are to be used later by the brewer to recreate that perfect brew, or to make adjustment in the brew to enhance it.

Actions help the brewer describe the work performed on the batch as it is being brewed. These are activities such as racking and bottling a batch. The Actions include a Title, Description, and the Type of Action the brewer performed. Again, these help a brewer track what was done and when.

The brewer may take measurements as the brew is progressing to check its' status. Examples would be OG (Original Gravity), FG (Final Gravity), and Temperature to calculate the ABV (Alcohol by Volume). Measurements include a Name, Description, what is being measured, and the actual measurement. The date and time of the measurement was entered is also recorded. This allows the brewer to observe the changes over time in a batch.

Homebrewing was not legalized in Alabama until May 9, 2013

Batch Comments

Batch Comments are similar to Batch Notes. Both describe the batch as it is being made and give possible suggestions for improving the brew in future batches. The difference is, Notes are taken by the brewer during the brewing process, and comments are made after the brewing process has completed. While both Notes and Comments can be made by the brewer, another difference is Comments can also be made by Friends. All Comments for a batch are listed including who wrote the Comment and the Date and Time it was written.

BrewersBuddy
Recipes
Batches
Cellar
Friends
Help
NPeterson

Hellas Bock

90
Avg Rating
94
Your Rating

Edit
Delete
Add to Cellar

Information

Owner	Norm Peterson
Type	Beer
Start Date	8/6/2013 6:51:48 AM
Description	

Notes

Add Note

Title	Summary	Actions
Munich Malt	The malt gives a very nice reddish amber color to the beer.	View Edit Delete

Actions

Add Action

Title	Summary	Actions
Second Rack	Rack to secondary after 14 days	View Edit Delete
Bottle	Bottle after 3 more days.	View Edit Delete

Measurements

Add Measurement

Title	Summary	Measured	Value	Actions
FG	Final Gravity	FG	1.016	View Edit Delete
Color	Estimated Color	SRM	8.4	View Edit Delete

Comments

Hey Norm, you hear about the studies being done at John Hopkins about the Y chromosome of persistent bar troublemakers? Yeah, they found a striking similarity between that and chronic droolers and idiots.

CClavin
Tuesday, August 6, 2013 9:35 AM

Comment

Back to List

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Figure 5. Batch Details page

So laugh, lads, and quaff, lads, Twill make yous tout and hale;
Through all my days, I'll sing the praise of Brown October ale.
Song from Robin Hood

Rating a Batch

Batch Ratings can be found near the upper right hand corner of the Batch Details page. Like Comments, these are available for both the brewer and any Friends. Initially a batch will have a Rating of N/A. The box on the right shows the Rating you have given for the batch and the box on the left shows the Average of all Rating, including the brewer's. To enter a Rating, select the box **N/A** Your Rating and enter a numerical Rating from 0 to 100. A Rating Comment can also be entered explaining why you think this is such an excellent brew. Once you have entered a Rating, the N/A will change to display your Rating and the Average Rating will change to reflect your Rating averaged with all other Ratings for the Batch. By selecting the **90** Avg Rating box, a user can see all Ratings and associated Comments for a Batch as seen in Figure 6.



Figure 6. Batch Ratings

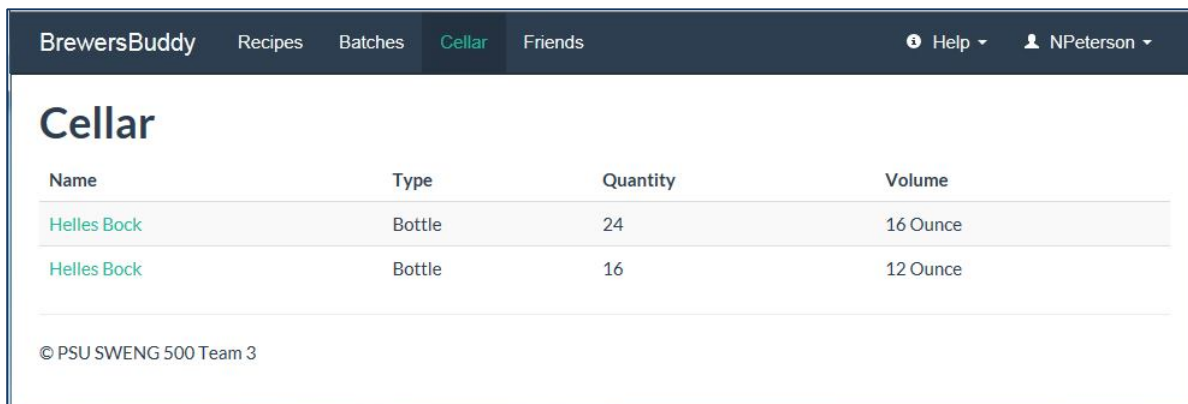
Storing Completed Batches in your Cellar

Clearly, the pleasures wines afford are transitory – but so are those of the ballet, or of a musical performance. Wine is inspiring and adds greatly to the joy of living.

Napoleon

When a Batch is completed and has been bottled, or placed in some other container, it can be added to your Cellar Inventory by selecting the **Add to Cellar** button as was described in the Managing Your Batches section. The brewer will enter the Name for the Inventory, the Type and Volume for the

Container(s) and the Quantity of Container(s). This Inventory will then be displayed in Your Cellar. Your Cellar can be viewed by selecting Cellar from the top menu bar.



The screenshot shows the 'Cellar' page of the BrewersBuddy application. The top navigation bar includes 'BrewersBuddy', 'Recipes', 'Batches', 'Cellar' (highlighted), and 'Friends'. On the right, there is a 'Help' icon and a user profile 'NPeterson'. The main content area is titled 'Cellar' and contains a table with the following data:

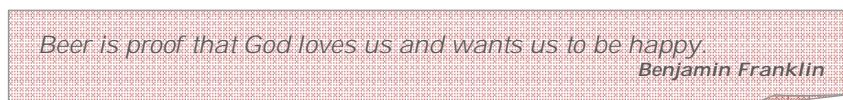
Name	Type	Quantity	Volume
Helles Bock	Bottle	24	16 Ounce
Helles Bock	Bottle	16	12 Ounce

At the bottom left of the page, there is a copyright notice: '© PSU SWENG 500 Team 3'.

Figure 7. Cellar Inventory

A listing of your entire Inventory will be displayed. Selecting the name of one of the Inventories will display its' details. The details will display the Name of the Inventory, the Name of the Batch it was created from, the Type of Container(s), the Volume, and the Quantity of Container(s). Selecting the Name of the Batch will bring you back to the Batch Details page in case you have questions about how the Batch was brewed, or if after enjoying a taste you are ready to enter a Comment or Rating for the Batch.

Also on the Details page, you will find an [Edit](#) button to correct any mistakes you may have made entering the Inventory, or to update an Inventory after you have enjoyed some of it during an evening with friends. The [Delete](#) button can be used to remove the Inventory from your Cellar after there is no more left to enjoy.



Making Friends with other Brewers

I woman is a lot like beer. They smell good, they look good, and you'd step over your own mother to get one.

Homer Simpson

As a brewing enthusiast, you will want to share in your brewing experiences with other brewers, to learn from their successes and to give tips on what has worked well for you. Brewers Buddy allows users to search for other brewers on the site and share information with them. Selecting Friends from the top menu bar will open a Search form. If you know other brewers, you may search for them by their First Name, Last Name, or username. You may also search for other brewer in your area by entering a Zip Code. A list of all brewers found will be displayed.

The screenshot shows the 'Friends' tab in the BrewsBuddy application. At the top, there's a navigation bar with 'BrewsBuddy', 'Recipes', 'Batches', 'Cellar', and 'Friends' (highlighted). To the right are links for 'Help' and 'NPeterson'. Below the navigation bar, the page is titled 'Friend Results'. It contains a table with columns: 'User Name', 'First Name', 'Last Name', 'Email', and an action column. Two friends are listed: 'CClavin' (Cliff Clavin, cliff@cheers.com) with the status 'Already Friends', and 'Mayday' (Sam Malone, mayday@cheers.com) with an 'Add Friend' button. Below the table is a 'Search again' section with input fields for 'Username', 'First Name', 'Last Name', and 'Zip Code' (pre-filled with '02108'), and a 'Search' button. At the bottom left, it says '© PSU SWENG 500 Team 3'.

User Name	First Name	Last Name	Email	
CClavin	Cliff	Clavin	cliff@cheers.com	Already Friends
Mayday	Sam	Malone	mayday@cheers.com	<button>Add Friend</button>

Search again

Username

First Name

Last Name

Zip Code

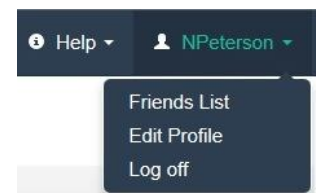
Search

© PSU SWENG 500 Team 3

Figure 8. Friend Search

Adding Friends will allow them to view your Recipes and Batches on their Friends Recipes and Friends Batches pages. They will be able to view all your Recipe and Batch Details, and be able to add new Batch Comments and Ratings. However, except for the Comments and Ratings, they will not be able to add any other additional information, or be able to edit or delete any information, include any Comments or Rating they create. You will in turn be able to view all your Friends Recipes and Batch information and can make Comments and Ratings for their batches.

If you already have Brewer Buddy Friends, you can display a listing of them by selecting your username in the upper right hand corner and then selecting Friends List. This will list all your current Friend's First Names, Last Names, usernames, and their email addresses. From this page you can also remove any Friends.



There are many ways to the recognition of truth, and Burgundy is one of them.

Isak Dinesen

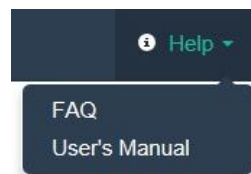
Ninkasi was the patron goddess of brewing in ancient Samaria. Every day she prepared beer for the other gods.

I need Help!

I have no doubt that America is the best place to be a brewer because we don't have the burden of having to carry on a long brewing tradition. We have more freedom to be creative and can gather influences from all over.

Phil Markowski

We all need a little help sometimes. While we have worked hard to make Brewers Buddy as easy to use as possible, you may still find yourself with questions. If so, please check out our FAQ by selecting Help and then FAQ in the top right hand corner of the page. It has answers to the most commonly asked questions of other brewers like yourself.



If you need to reference any of the information found in this User's Manual, you can also find a link to it under the Help Menu.

Beer makes you feel the way you ought to feel without beer.

Henry Lawson

Give me a woman who loves beer and I will conquer the world.

Kaiser Wilheml

Coach: What'll it be, Normie?

Norm: Just the usual Coach. I'll have a froth of beer and a snorkel.

24 hours in a day, 24 beers in a case, Coincidence?

Deep Thought, Jack Handy

He was a wise man who invented beer.

Plato

Beer is made by men, wine by God.

Martin Luther

Who needs a born on date when you're in the delivery room.

LittleRock Brewery
