

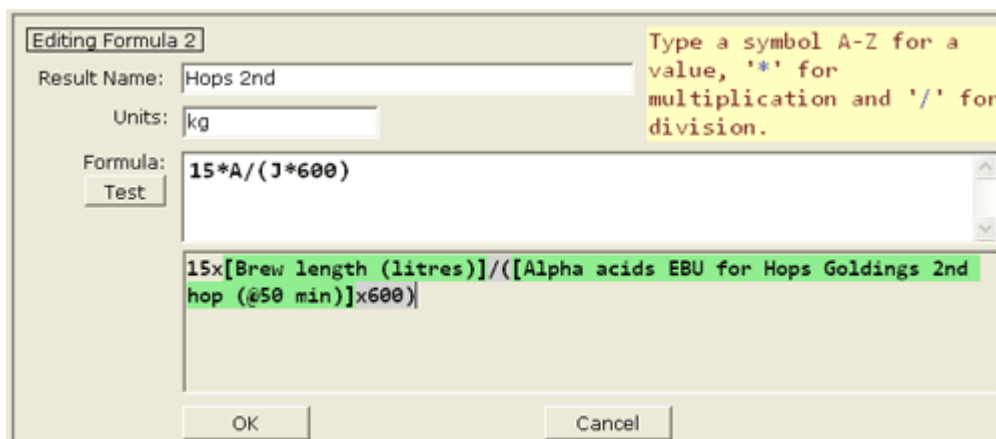
SPAsoft BREW PRODUCTION SOFTWARE

This software is designed to help brewers manage all aspects of creating a gyle, from maintaining lists of ingredients and suppliers to producing brew profile graphs.



Once you have created your list of ingredients and measurements you can start working on your recipes, where you specify not only the amounts of ingredients, but also items such as gravity readings and temperatures—and any other measurements or actions that you require.

The amount required for an ingredient can be specified absolutely—for example “Hops Goldings, pre-boil: 1kg”—or calculated from a formula such as “Hops Goldings, on boil: $(EBU \times BrewLength \text{ litres}) / (\alpha \text{ acid} \times 200)$ ”.



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When a formula like this is specified, the actual quantity required will be calculated automatically when a gyle is started, according to the available stock chosen.

A formula can be used also to calculate other properties of a brew: for example, you might wish to specify a measurement “ABV %” and define it by a calculation something like “ABV = (Final gravity - Start gravity)/7.9”.

Main Details
Brewsheet Records
Stock Details
Start a New Gyle

Recipe/variety:

Container:

Standard Brewlength:

Brewlength:

Gyle prefix:

Recipe Requirements			Stock Available		
Inredient	Amount	Units	Batch Details	Available	Take
DWB	<input type="text" value="45.00"/>	oz	LP4110-13/01/2009 21:11:07 (Lupofresh Ltd.)	3	<input type="text" value="3.00"/>
		oz	GJ070721-07/02/2009 14:59:12 (GJH Brewing Ser...	128	<input type="text" value="42.00"/>
Pale Malt	<input type="text" value="32.72"/>	kg	GJH001-19/11/2008 10:01:16 (GJH Brewing Servic...	966.279	<input type="text" value="32.72"/>
Pale Malt	29.92	kg	LP001-19/11/2008 17:58:51 (Lupofresh Ltd.)	112	<input type="text" value="0.00"/>
Pale Malt	34.9	kg	TM1231-13/01/2009 15:16:18 (Tucker's Maltings)	112	<input type="text" value="0.00"/>
Crystal Malt	<input type="text" value="33.45"/>	kg	CMGL001-18/11/2008 21:43:11 (Crisp Malting Gro...	854.547	<input type="text" value="33.45"/>
Crystal Malt	32.72	kg	BM2001-13/01/2009 15:15:12 (Bairds Malt Ltd.)	100	<input type="text" value="0.00"/>
Crystal Malt	0	kg	TM54412-16/02/2009 10:39:14 (Tucker's Maltings)	555	<input type="text" value="0.00"/>
Wheat	<input type="text" value="25.00"/>	kg	CG41223-09/01/2009 12:10:52 (Cressy's Grains Lt...	87	<input type="text" value="25.00"/>
Hops Goldings ...	<input type="text" value="1.00"/>	kg	LP1629-09/01/2009 12:46:43 (Lupofresh Ltd.)	31.5	<input type="text" value="1.00"/>
Hops Goldings ...	<input type="text" value="4.50"/>	kg	LP1629-09/01/2009 12:46:43 (Lupofresh Ltd.)	31.5	<input type="text" value="4.50"/>
Hops Goldings ...	<input type="text" value="1.50"/>	kg	LP1629-09/01/2009 12:46:43 (Lupofresh Ltd.)	31.5	<input type="text" value="1.50"/>
Hops Goldings ...	<input type="text" value="1.50"/>	kg	LP1629-09/01/2009 12:46:43 (Lupofresh Ltd.)	31.5	<input type="text" value="1.50"/>
Whirflock NDB ...	<input type="text" value="1.25"/>	Pts	ABV4329-09/01/2009 12:53:33 (AB Vickers)	51.75	<input type="text" value="1.25"/>
Yeast	<input type="text" value="1.50"/>	lbs	N/A		<input type="text" value="1.50"/>

In the screenshot above, the pink background indicates that the amounts have been calculated from the dry extract content of the various available batches of malt. When an amount is specified in a recipe, you can provide some leeway if you wish, so that the exact amount can be decided, within the specified limits, when a gyle is created.

Once your gyle has been created you can view the brewsheet details, input any measurements that have been taken, print a copy of the brewsheet and view a graph of the fermentation profile.

The program will link into the SPAsoft Brewery Management software, if installed, which can then be used to handle the gyle once fermentation is complete.

It is possible at any time to check what ingredient batches were used in a gyle, which gyles were made with any particular batch of an ingredient and the exact recipe details of any gyle.

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Gyle: D001/Auspice Ale Save Changes

Main Details | **Brewsheet Records** | Stock Details | Start a New Gyle

Malt Details

Malt	Amount
▶ Crystal Malt	Batch BM2001: 70.24kg + Batch BM2001: 70.24kg + Batch BM2001: 70.24kg

Hop Details Print Recalculate

Hops	Amount
▶ Hops Fuggles	Batch CF89961: 1.00lb + Batch CF89961: 1.00lb + Batch CF89961: 1.00lb

Mash Details

Mash	Date	Time	Amount	Expected	Comments
▶ Mash start hr.					
Mash end hr					
Mash temp. C					

Sparge Details

Sparge	Date	Time	Amount	Comments
▶ Sparge temp. C				
Sparge volume litre				

Boil Details

Boil	Date	Time	Amount	Comments
▶ Copper gravity SG				
End boil min				

Collection Details

Collection	Date	Time	Amount	Comments
▶ Volume used in tests etc. litre				
Collection vol. litre				

Fermentation Details Graph

Item	Date	Time	Gravity	Temp.
▶ Start gravity (yeast pitched)				
Fermentation gravityDay 2				
Fermentation gravityDay 3				
Fermentation gravityDay 4				

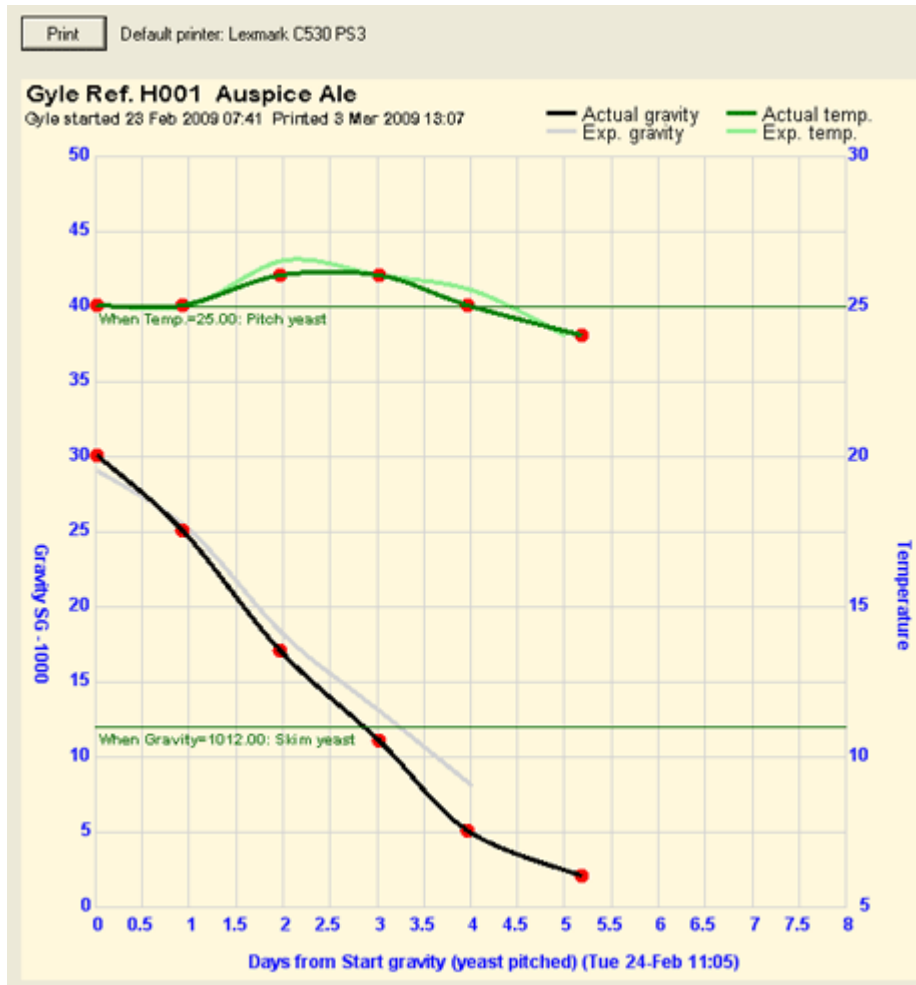
Sundry Items

Item	Date	Time	Amount	Expected	Comments
▶ ABV					
Yeast					

Action	Date	Time	Comments
▶ When Temp.=25.00: Pitch yeast			
When Gravity=1012.00: Skim yeast			
*			

The screenshot above shows an example of the on-screen brewsheet. This can be customised to suit the requirements of a particular brewery.

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The screenshot above shows an example of a fermentation statistics plot. The paler lines show the expected temperature and gravity values, which were specified with the recipe, while the dark green and black lines show the values input into the brewsheet details.

For information, contact SPAsoft on **0845 2932521** or see the website www.spasoft.ltd.uk.