BeerSmith 3
Beer Brewing Software

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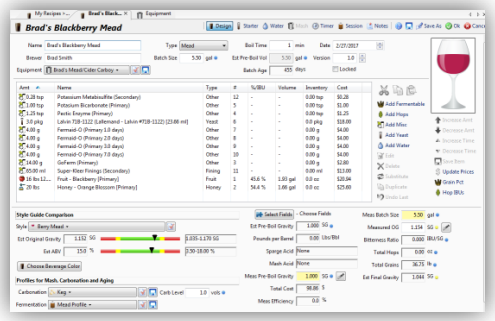
Overview

- BeerSmith 3 Topics
  - Creating a good equipment profile
  - Building recipes and using ingredients
  - Using tools to adjust your recipe
  - Mash and yeast starter calculations
  - Brew day features
  - The BeerSmith cloud, finding and sharing recipes
  - BeerSmith mobile and desktop/phone/tablet use
  - Inventory and shopping list
  - New Features in BeerSmith 3

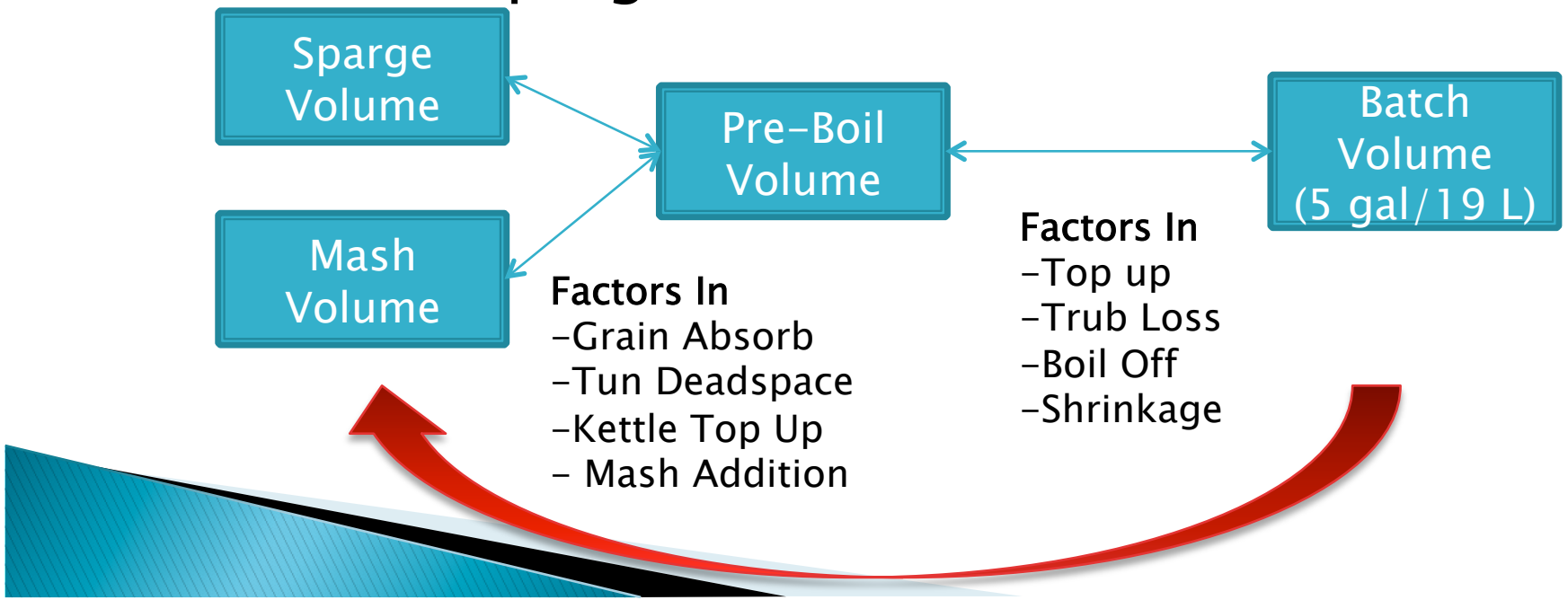


Advantages of Brewing Software

- BeerSmith is an “all in one” tool for brewing
  - Goal is to help you brew better beer!
  - Makes it easy to create your own recipes
  - Saves time, money versus guessing or doing the calculations by hand
  - Get the beer right the first time
  - Can find/use other people’s recipes from the BeerSmith Cloud (Over 1.3 Million recipes)
  - Provides record keeping/repeatability
  - Phone/tablet integration (Mobile version)
- Downside: There is a learning curve!
  - Software is only as good as what you put into it

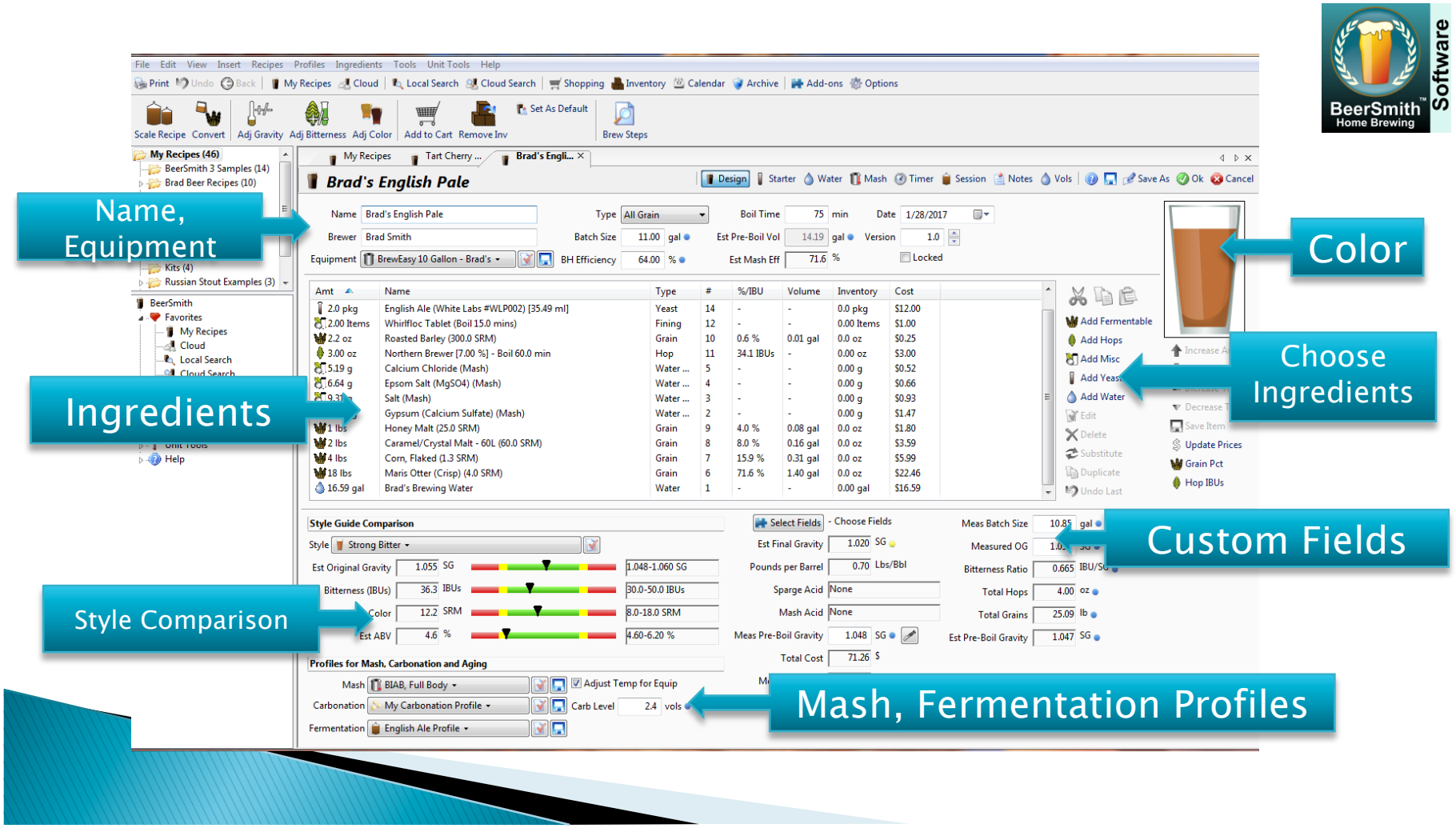
Creating an Equipment Profile

- BeerSmith Works Back from Batch Vol to calculate Sparge Volume needed



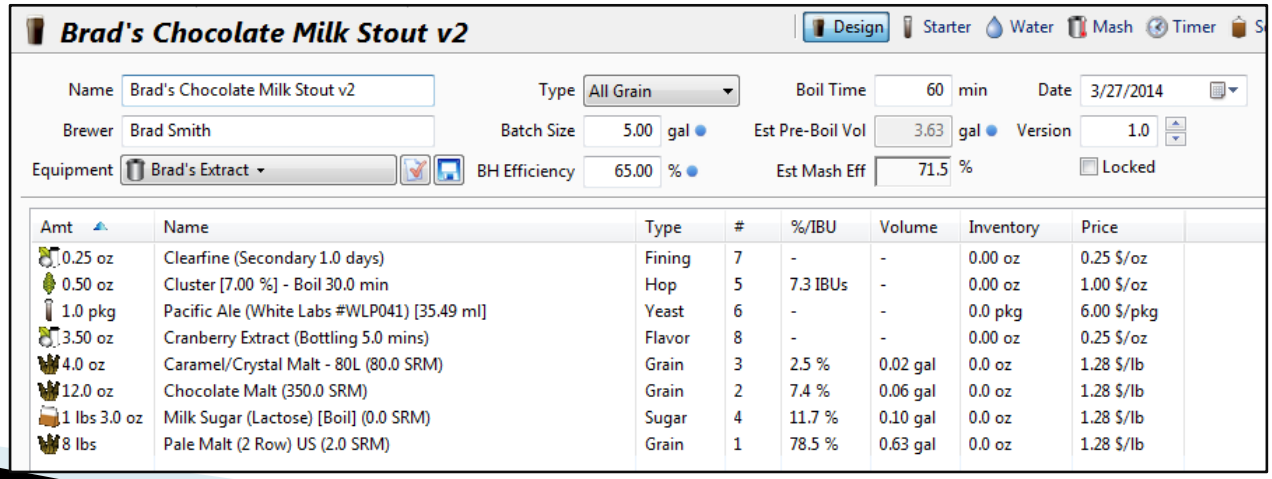
Perfecting your Equip Profile

- Measure your Volumes at each step
  - Use measurements to adjust your profile
- Understand Brewhouse Efficiency
  - A “gross” number that includes all losses
  - Typically in the 70-75% range
  - Not the same as mash efficiency – which covers only losses in the mash
- Mash Tun Heat Capacity
  - Used to factor in heat absorbed by the mash tun
  - Raise it if your actual mash in temperature comes in low, lower it if your mash temps are too high


Name, Equipment
Ingredients
Style Comparison
Color
Choose Ingredients
Custom Fields
Mash, Fermentation Profiles
Brad's English Pale
Brad's English Pale
Brad Smith
BrewEasy 10 Gallon - Brad's
Strong Bitter
BIAB, Full Body
My Carbonation Profile
English Ale Profile

Building a Simple Recipe

- Enter the name, recipe type
- Select equipment profile
- Select target beer style
- Start adding ingredients!

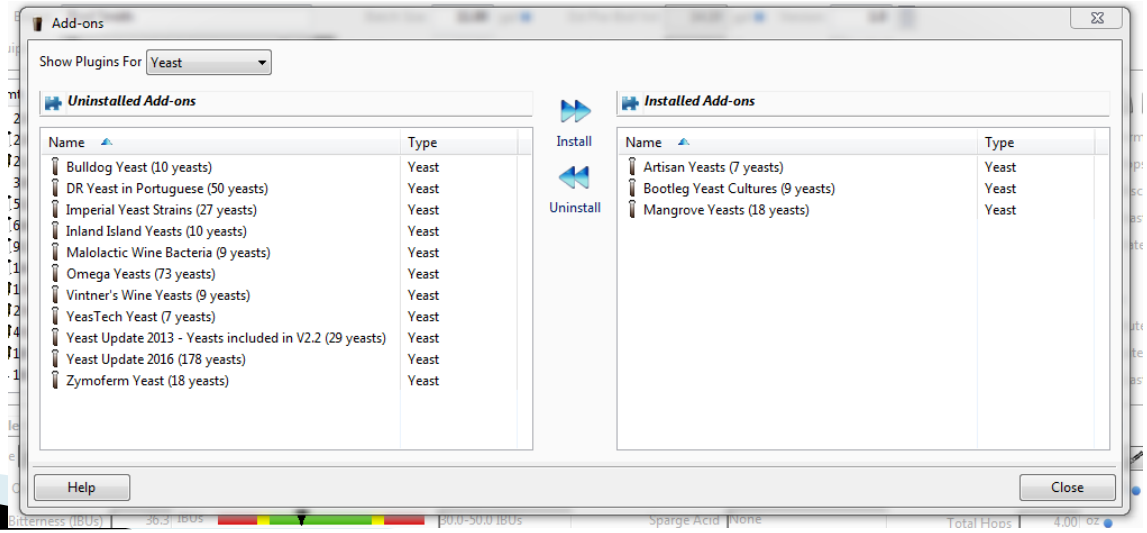


Using Ingredients

- You can easily create your own ingredients
  - Go to Ingredients->Hops to add a new hop variety
  - Can also add Grains, Yeast, Water and Misc items
- Each recipe has a complete copy of its ingredients
  - So you can keep a recipe “as brewed”
- Have two options for customizing ingredients
  - Editing an ingredient within a recipe changes that ingredient for just that recipe (i.e. hop alpha %)
  - Editing from the Ingredients view changes it for all future recipes you build

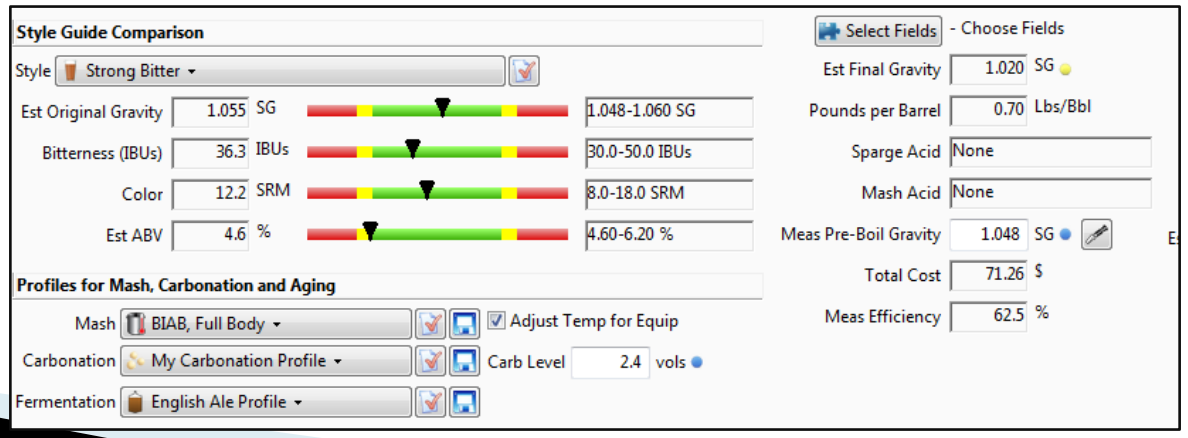
Getting New Add-ons

- Go to File->Add-ons to get new stuff
  - Many vendor specific malts and grains, fruits, more
  - New hop and yeast varieties
  - Recipe packs
  - Updates



Matching a Style

- Style Sliders give you a visual indicator of OG, IBU, Color and ABV compared to target style
- Editing the style lets you view details form BJCP including description, ingredients, and examples

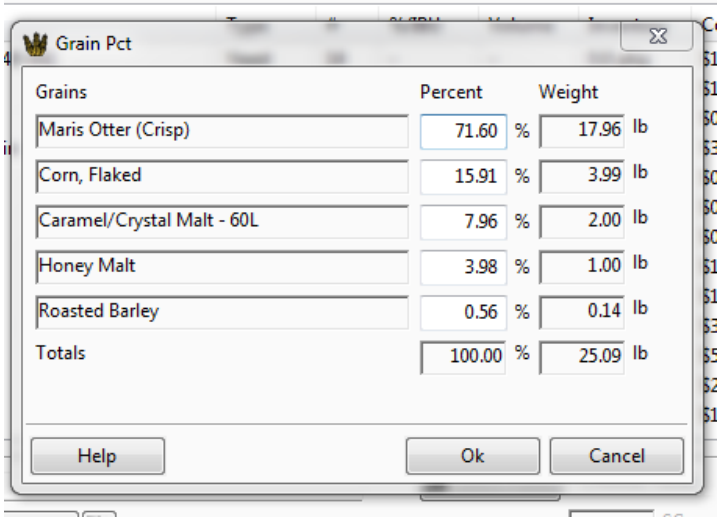


Adjusting Your Recipe

- Tools to adjust your recipe:
  - **Scale Recipe** – Change recipe size, or scale a recipe to match your equipment
  - **Convert** – Converts between All Grain, Extract
  - **Adj Gravity** – Sets OG level by adjusting grain qtys
  - **Adj Bitterness** – Sets IBUs by adjusting hop qty
  - **Adj Color** – Adjusts grain mix to set color of beer
  - **Grain Pct** – Set percent for each grain in recipe

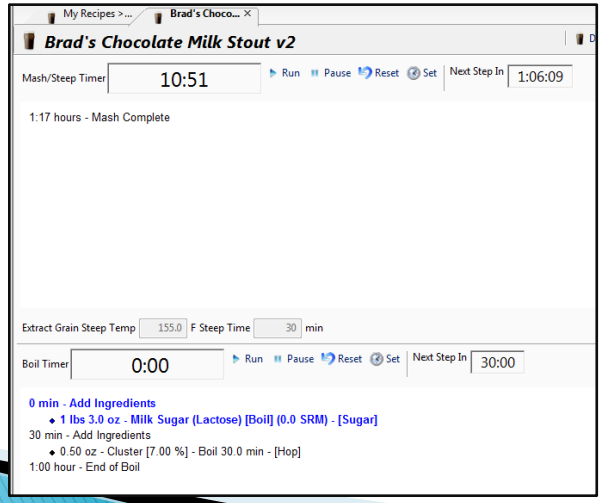
Sample Flow– Recipe Building

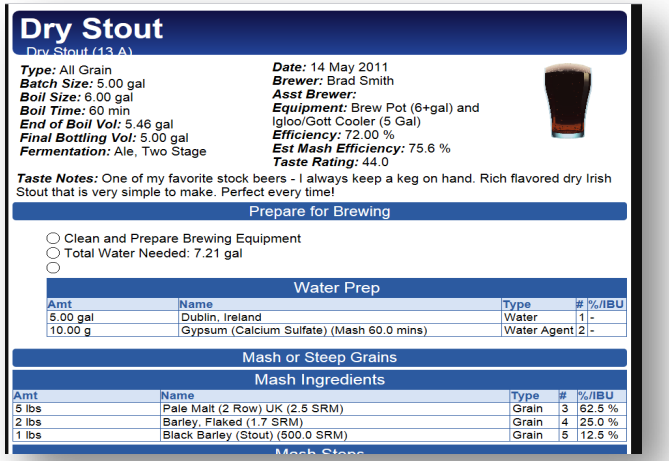
- Select your grains
- Use **Grain Pct** to set the grain percentages
- Use **Adjust OG** to set target gravity
- Enter hops and **Adjust Bitterness**



Brewday Timer and Brew Sheet

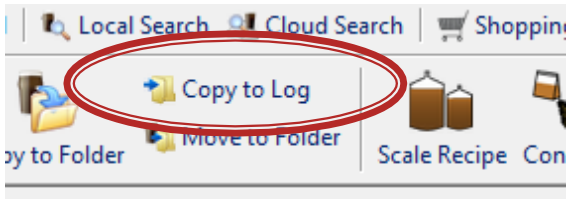
- Brewday Timer tab times/reminds you of mash and boil steps (desktop and mobile)
- Brew Sheet shows step-by-step instructions for brewing your recipe





Using the Brew Log

- Each time I brew a recipe I update the brew date and version number
- After brewing/recording my data, I use the **Copy to Log** button
- The brew log folder has a record of every recipe "as brewed"



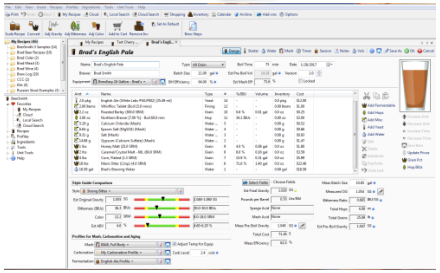
My Recipes > Brew Log

Name	Style	Type	Batch Si
49th Parallel IPA	English IPA	Extract	5.02 gal
BeerSmith's Wit BrewEasy	Witbier	All Grain	11.00 ga
Brad's Berry-Cherry Mead	Melomel	Mead	5.40 gal
Brad's Black Currant Mead	Melomel	Mead	5.50 gal
Brad's Blackberry Mead	Melomel	Mead	5.50 gal
Brad's Cider	English Cider	Extract	5.00 gal
Brad's Cider 2	English Cider	Cider	5.00 gal
Brad's Cranberry Mead	Melomel	Mead	5.50 gal
Brad's English Pale	Strong Bitter	All Grain	11.00 ga
Brad's Great Lakes Porter BrewE...	Robust Porter	All Grain	11.50 ga
Brad's Into Darkness	Melomel	Mead	5.50 gal
Brad's Pomegranate Wine	Red Wine	Wine	5.00 gal

The BeerSmithRecipes Cloud

BeerSmithRecipes.com
Cloud Recipe Sharing/
Storage
Over 1.3 Million+ Recipes

Cloud Search
Find public recipes from any platform



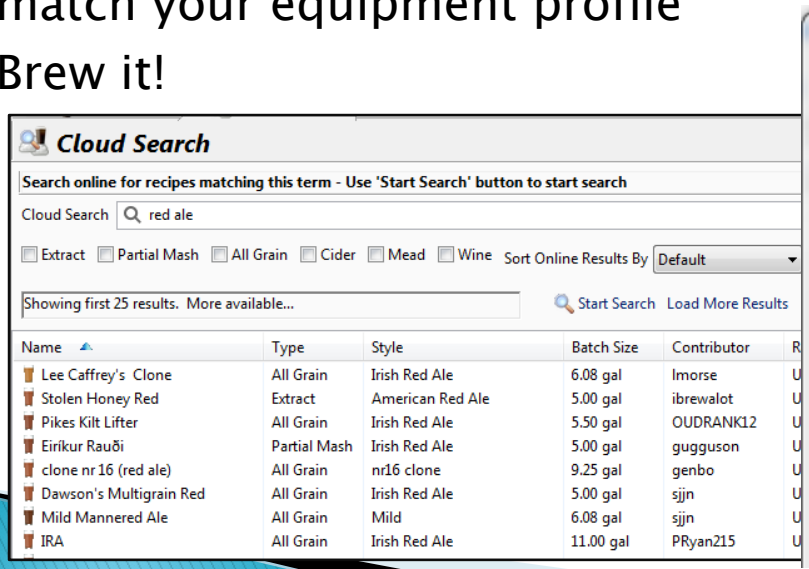
Desktop – Cloud Folder/Search

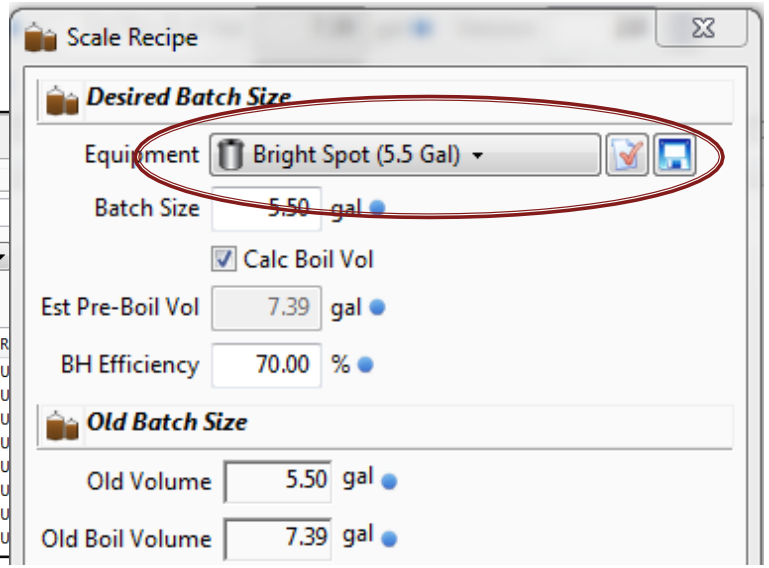
Mobile – Cloud Folder/Search

Web – Share/Search

Finding and Scaling Recipes

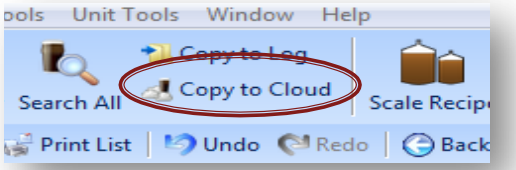
- Use **Cloud Search** to find a recipe then **Copy Local**
  - Sort by “rating” to see the top rated recipes
- Edit your local copy and use **Scale Recipe** to scale the recipe to match your equipment profile
- Brew it!

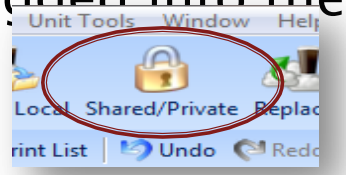




Cloud Folder – Sharing Recipes

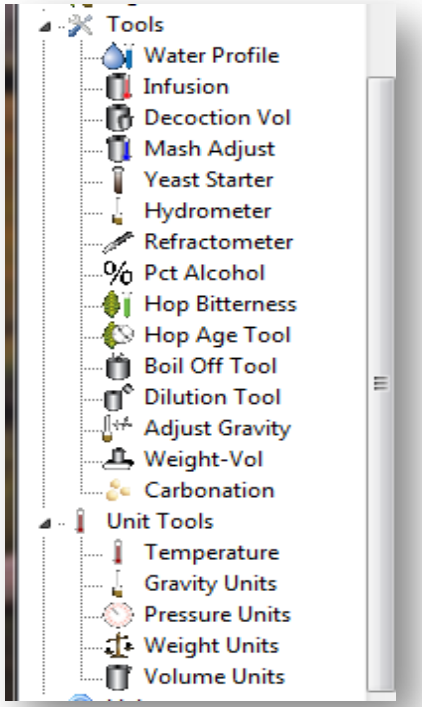
- Set up a cloud account at **BeerSmithRecipes.com**
- Use it to log in under **View->Cloud**
- You can copy/paste recipes into your Cloud folder or you can use **Copy to Cloud**
- Recipes are private by default
  - Mark them public to let others see them
  - BS3 adds an “unlisted” option as well
- Anything you put on your cloud account will show up on your other machines/phones if logged into the same account





Standalone Tools in BeerSmith

- Over a dozen brewing calculators and unit tools in BeerSmith
  - Unit conversions
  - Adjust gravity, mash
  - Hydrometer and Refractometer tools
  - Infusion, Decoction calculators
  - Water Profile tool – to match a given water profile
  - Carbonation
  - Many more…



Inventory in BeerSmith

Remove Recipe from Inventory

Recipes

Add to Shopping List

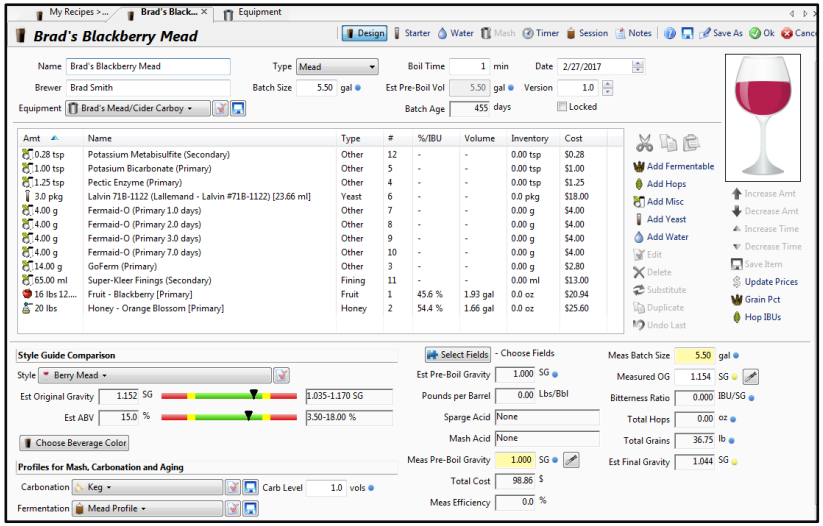
Shopping List View

Add to Inventory

Inventory View

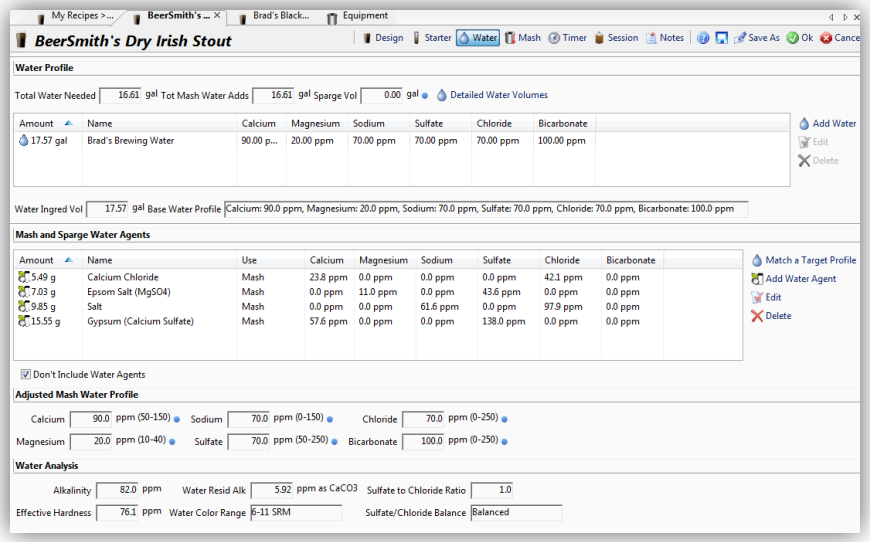
Mead, Wine, Cider

- Mead (for example)
  - Dozens of preloaded honey varieties/ingredients
  - Fruits with adjustable Brix (sugar) levels
  - Nutrient calculator (TONSA or TiNOSA)
  - Supports yeast alcohol tolerance for high gravity meads
  - BJCP Mead Style Guide



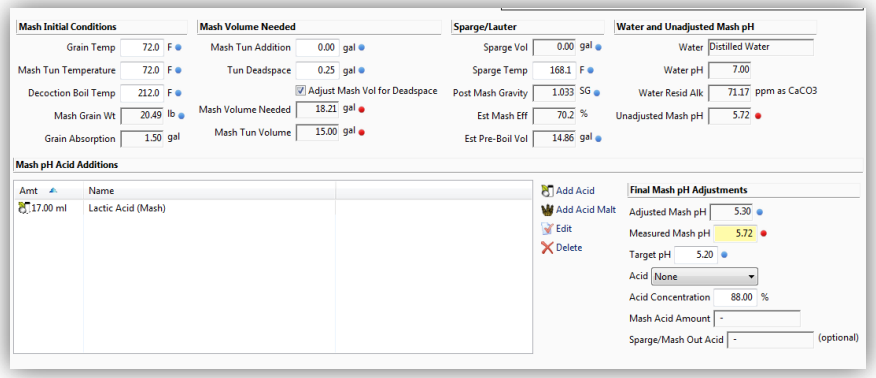
Water Matching Tool

- Build/Match Water Profiles within the recipe
  - Start with any base water profile or blend
  - Does “best match” for both mash and sparge waters
  - Provides water analysis for adjusted water profile
  - Feeds into the mash pH estimator



Mash pH In Recipe

- Estimate and Adjust Mash pH within a recipe
  - Unadjusted mash pH based on grain bill/water
  - Adjusted mash pH includes any acid additions
  - Supports lactic, phosphoric and acid malts
  - Also has an acid calculator bottom right to estimate final adjustments
  - Adjust this last – after the recipe and water profiles are set



BeerSmith 3 More Features

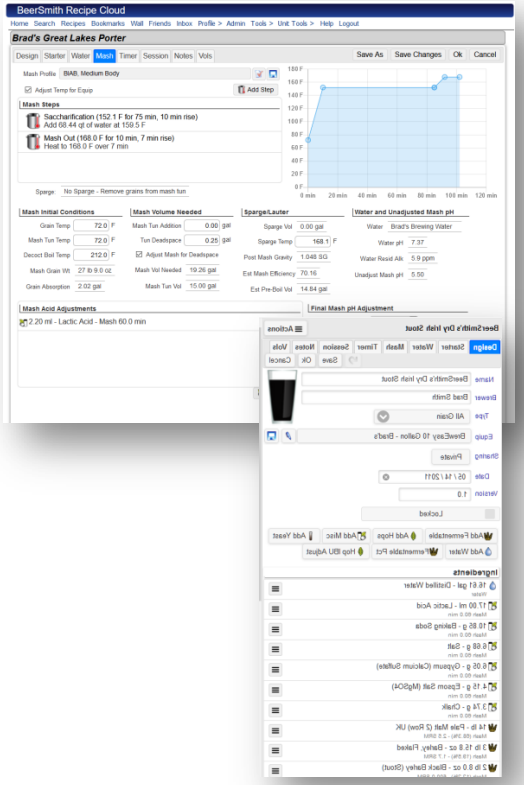
- Support for whirlpool hops and “No chill”
  - Can now set both time and temperature for additions, enhanced model to carry forward
- Two stage yeast starters in recipe
- Support for alcohol tolerance in yeast
- Cloud folders to organize online recipes
- High altitude brewing
- Large changes to ingredient and profiles databases – hundreds of new items

BeerSmith 3.1

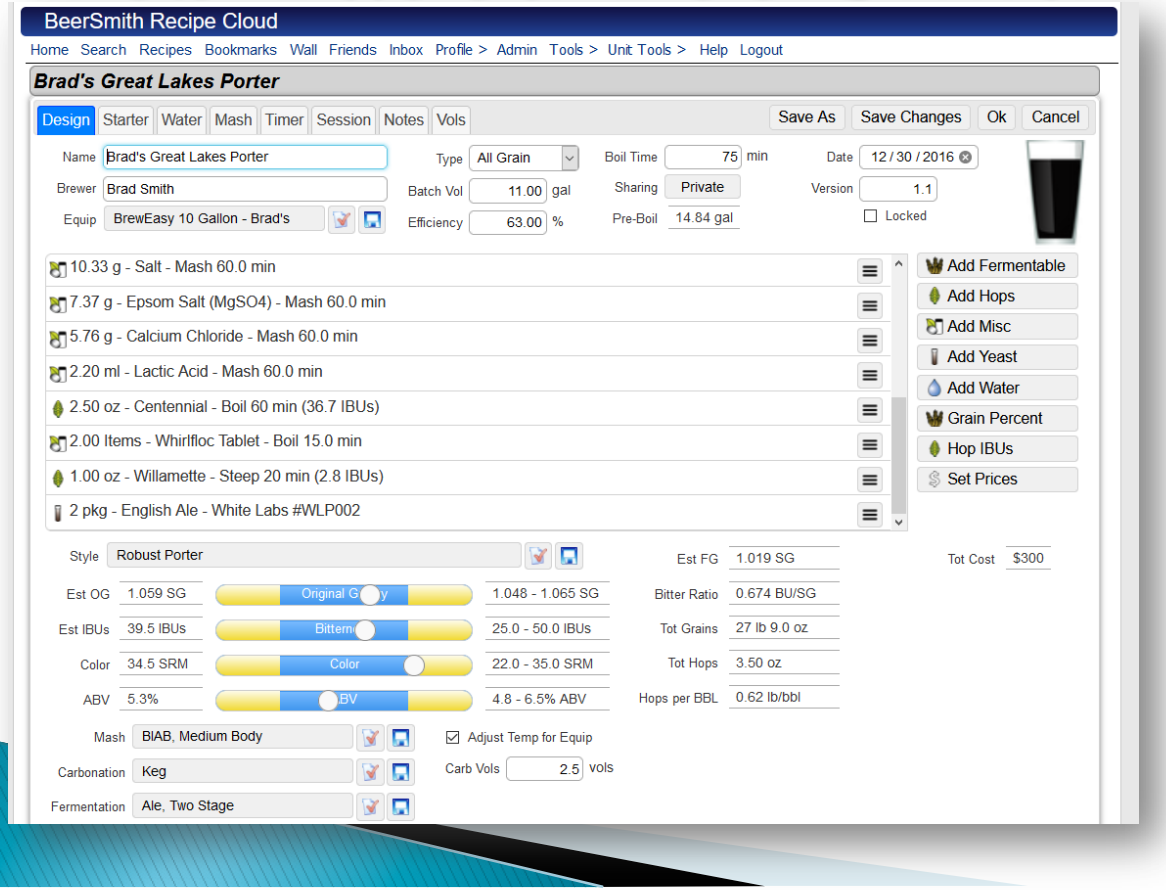
- BeerSmith 3.1 Desktop Update (June 2020)
  - Alternate pH acid adjustment models
  - Tilt import from Google Spreadsheet or CSV
  - New dry hop settings to support fermentation/other dry hops
  - Transactional Data Storage
    - Saves data immediately on edits
    - Higher reliability, less risk of data loss
    - Lays groundwork for Profile and Ingredient sync online
  - Better full backup/recover to zip file option
  - Large number of bug fixes

Web Based BeerSmith

- Tools and Mobile Friendly Access added last year to BeerSmithRecipes.com
  - Mobile Friendly view of recipes
  - Full suite of 22 BeerSmith Brewing tools for Gold + members
- Cloud Version in Beta Test Now
  - Desktop and mobile recipe editing from any browser – full featured recipe builder
  - Ability to edit recipes from any device
  - Profile/Ingredient manual transfer between web and desktop
  - Will be working on a web based inventory and automatic data sync with desktop in future
  - Expect to release by June



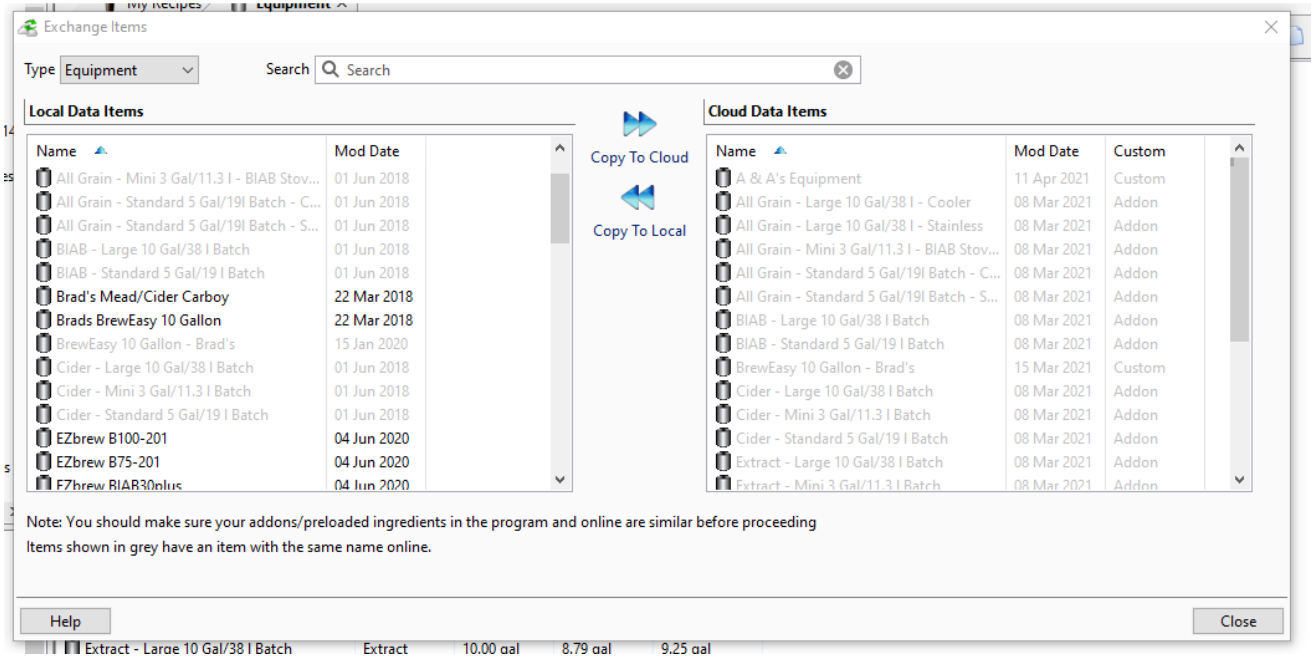
Web Based BeerSmith



- Full Recipe Builder
- Manual exchange of profiles/ingredients
- Addons available as preloaded, selectable ingredients
- Can create custom ingredients/profiles
- Web editor is mobile friendly

Web to Desktop Transfer

- Beta testers wanted ability to transfer profiles and equipment with web version:



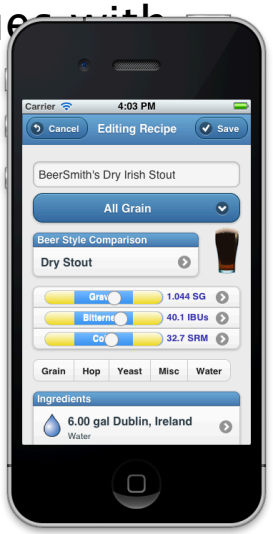
BeerSmith Sites

- BeerSmith.com
  - BeerSmith.com/video – Video tutorials
  - BeerSmith.com/Blog – Articles on brewing and BeerSmith
  - Discussion forum (21,000+ members)
    - BeerSmith.com/forum
  - BeerSmith.com/Mobile – Info on the mobile site

- General Homebrewing
  - Blog with 250+ articles and Podcast
    - BeerSmith.com/blog
    - BeerSmith.com/radio
    - BeerSmith Podcast on iTunes – every other week
  - Newsletter – Brewing articles every week to your inbox
    - About 85,000 people get the newsletter weekly
  - Book: "Home Brewing with BeerSmith" – brewing focus
  - BrewWiki.com – Wiki

BeerSmith 3.1 Mobile

- BeerSmith 3.1 Mobile is Available (Fall 2020)
  - Brings mobile version in line with new V3.1 Desktop changes
    - Alternate pH models, “sparge” grain additions, new dry hop options
  - Support for mead, wine, cider as well as ingredient updates
  - Completely new SQL based storage system to resolve issues with previous web based storage issues
  - Popup menu for improved navigation
  - Click on recipes goes directly to edit
  - Improved timer system

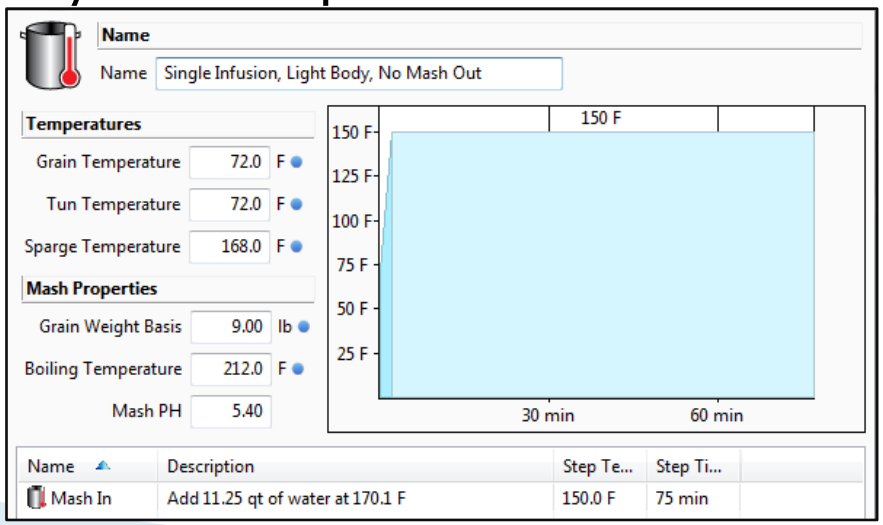


Mixing and Matching Units

- You can set your own units
  - Tools->Options->Units on PC (Preferences on Mac)
- You can do unit conversions in any field!
  - Entering “5.3 kg” for grain weight will convert to lbs
  - Also works with temperatures “74 C”, volumes, plato/SG – just about any field
- You can also do simple math:
  - “10/3” or “5.6+8.2” will be evaluated in place

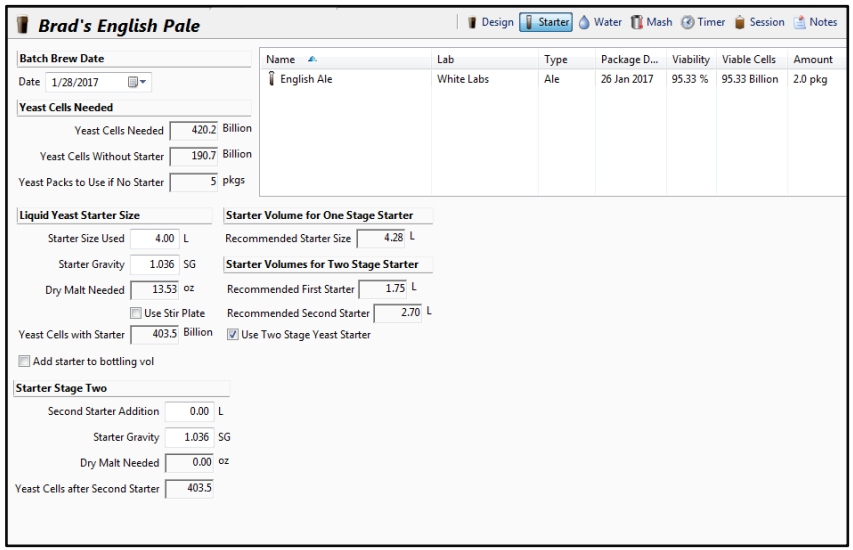
Using Mash Profiles

- A mash profile captures the mash step temperatures, times and sparge process
- Adjusts to fit your recipe when you pick it
- You can edit or create your own profiles



Yeast Starter Calculations

- Built into recipes – mainly for liquid yeast
  - Estimates viability based on “brew” and “yeast pkg date”
  - Estimates yeast cells needed as well as starter size needed to reach target
  - Two stage starters



BeerSmith Mobile

- Features
  - Brewday Timer (Mash and Boil)
  - Local (offline) recipe editing
  - Cloud folder recipe editing, lets you share recipes with the desktop
  - Editable ingredients
  - Equipment, Mash, Fermentation and Carbonation profiles editable
  - BJCP Style Guide
  - Tools: Hydrometer, Infusion, Attenuation, Mash Adjust, Refractometer, Carbonation
  - Unit Converters
  - Available through Android, iPhone, iPad and Kindle Fire app stores

Cool Tips/Tricks

- Shift-click to open anything in a separate window
  - Do side by side comparisons of recipes
- Use View->Customize Columns to select from over 100 fields you can display in your My Recipes view.
- You can change Style Guides or add new ones
  - Go to Options->Brewing and set the style guide
- Options->Reports tab
  - You can add custom reports in HTML or
- The water profile tool
  - Click calculate best additions to match a target water profile – the program will calculate the best additions
  - A lot more water features coming in 2.3