Approximate pH of 100% Base Malt Mash Based on Your Water Profile

Usage Notes:
1. Assume a correlation error of +/- 0.1 pH and a range of at least 5 SRM due to individual mash chemistry.
2. The actual pH of the mash at mash temperature (~150°F) is typically 0.3 pH less than it measures at room temperature.
3. For best results, the mash pH should always be between 5.2-5.6, regardless of beer style, when measured at mash temperature.