

FORM P.D. 9-A
Fermentation and Distillation Register
 Account of Molasses (and other bases) used for fermentation

SECTION 1

1	Date		
2	Batch No.		
3	Details of molasses/ Base used (3)	(a)	Brix percent
		(b)	Total percent invert sugar (as reducing sugar)
		(c)	Percent (Fermentable sugar)
		(d)	Percent (Unfermentable sugar)
		(e)	P.H.
4	Molasses/ base used in Yeast vessels	(a)	Vessel No.
		(b)	Quantity of (in Quintel) of molasses/base used
		(c)	Quantity (in Quintel) of fermentable sugar
5	Molasses/ base used in prefermenters	(a)	Tank No.
		(b)	Quantity of (in Quintel) molasses/ base need
		(c)	Quantity (in Quintel) of fermentable sugar
6	Molasses/ base used in Main Fermenter	(a)	Tank No.
		(b)	Quantity (in Quintel) of molasses/ base used
		(c)	Quantity (in Quintel) of fermentable sugar
7	Total quantity (in Quintel) of molasses/ base used		
8	Total quantity (in Quintel) of fermentable sugar		

SECTION 2

WASH TANKS

	(a)	Date	When set up	1
	(b)	Time		
		Batch No.		2
		Wash back No.		3
		Dip		4
		Quantity (in Litre) of wort taken		5
		Quantity (in Quintal of molasses/ base used		6
		Quantity (in Quintal) of fermentable sugar		7
		P.H. of wort		8
		Initial gravity		9
	(a)	Date	When ready	10
	(b)	Time		
		Quantity (in B.L.) of wash		11
		Final gravity		12
		Attenuation figures		13
		P.H. of wash		14
		Duration of fermentation		15

		Aldehyde percent in wash	16
		Alcohol percent in the wash (by distillation)	17
	(a)	For each tank separately	18
	(b)	Total of all tanks in the batch	
		Alcohol content (Litres 100 percent)	
		Percent Unfermented sugar in the wash	19
	(a)	Fermentable sugar	20
	(b)	Unfermentable sugar	
		Total unfermented sugar in wash (in Quintal)	
		Theoretical fermentation yield of (Alcohol Litres 100 percent (in Quintal) Fermentable invert sugar	21
	(a)	Due to unfermented fermentable sugar in the wash	22
	(b)	Unknow losses	
	(c)	Total losses	
		Fermentation loss (percent of theoretical fermentation yield)	
		Total losses (in B.L.) Col. 21 minus Col. 18 (b)	23
		Fermentation efficiency percent Col.18(bx100/ Col.21	24
		Sludge discarded (in B.G.)	25
		Alcohol (in Litres 100 percent) lost with sludge	26
		Wash (in B.L.) sent to stills	27

SCTION 4

PRODUCTION AND ACCOUNT

Date	Batch No.	Fermentation loss % Col.23 ----- x 100 Col. 21 of section 2	Distillation ----- loss % Col.8 ----- of section 3 ----- x Col. 21 of ----- section 2 ----- x - 100	Alcohol lost with sludge % Col. 26 ----- Col 21 X 100 of section 2	Total loss % (Col. 3+ 4+5)	Overall efficiency %
1	2	3	4	5	6	7