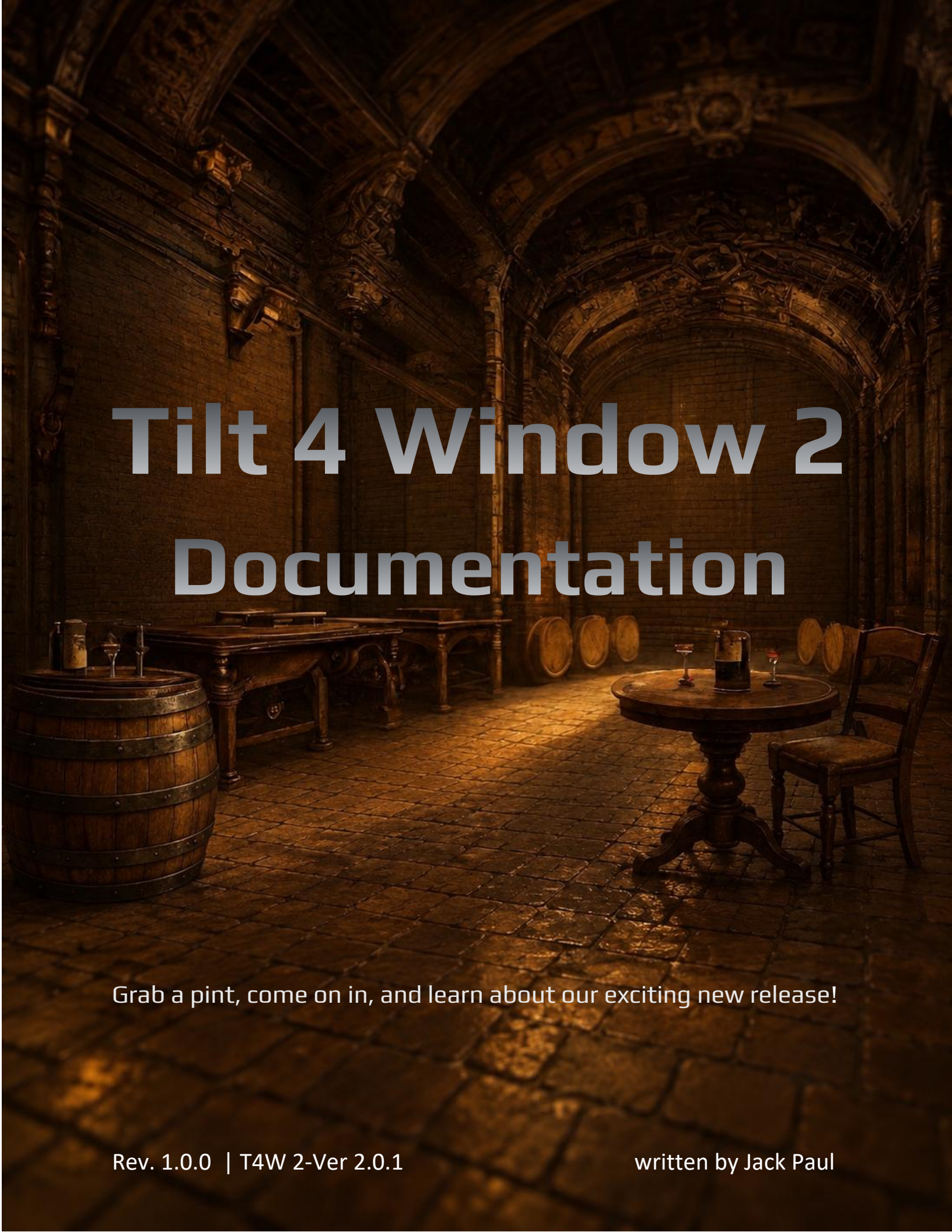




Tilt 4 Window 2 Documentation

Grab a pint, come on in, and learn about our exciting new release!

Documentation Disclaimer

This documentation is provided “AS IS” for informational and instructional purposes. While reasonable care has been taken to make it accurate and complete, errors, omissions, outdated information, or differences between software versions may occur. The documentation author makes no warranty, expressed or implied, regarding the accuracy, completeness, or suitability of the information provided.

The user is responsible for verifying settings, procedures, and results before relying on them. The documentation author shall not be liable for any loss, damage, incorrect results, data loss, equipment damage, or other consequence arising from the use of, or reliance on, this documentation.

This documentation was prepared for Tilt 4 Windows 2- Ver 2.0.1

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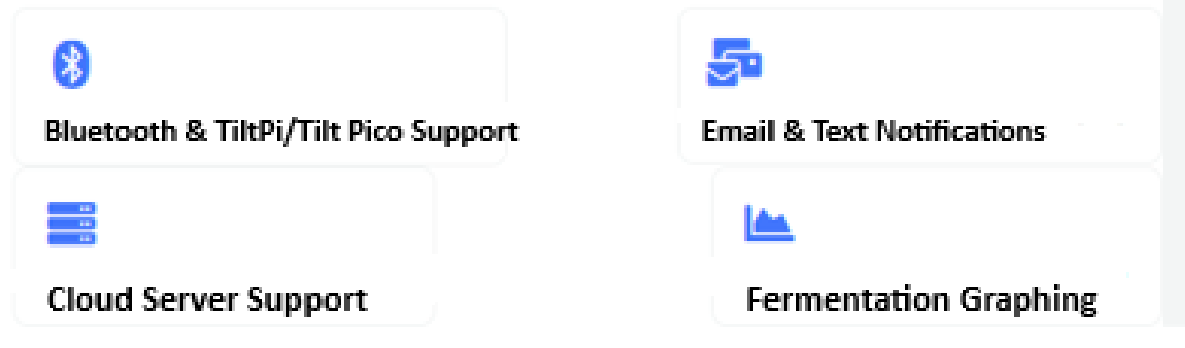
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Introduction to Tilt 4 Windows 2

Fermentation Tracking Made Easy

Tilt 4 Windows is a full featured Windows software package for use with Tilt Hydrometers.



Key Capabilities

- **Dashboard-** View the status of up to 8 fermentation sessions all on one screen. Recipe Stats (OG, FG and ABV) are shown alongside the actual session so you can see how your session stacks up to the original recipe.
- **Full screen session view-** View a single session with additional details including the BeerXML recipe information, Gravity Graph, Temperature Graph, Signal Strength & More.
- **Text, Email & Cloud Server Support-** Full control over the notifications you want to receive as well as how you want to receive them.
- **Theme Configuration-** Choose the colors or a preconfigured theme to customize Tilt 4 Windows to your preference.
- **Post Fermentation Report-** After fermentation has completed you can print a full fermentation report showing the recipe description, recipe stats, temperatures as well as gravity changes.
- **Cloud Server Support-** Select from common Cloud Servers or add your own. For each fermentation session you can choose what cloud server(s) are updated.
- **Simple Tilt Management-** Tilt Hydrometers are automatically detected in Tilt 4 Windows. When a new Tilt is detected, you will get a popup window allowing you to give your new Tilt a nickname.
- **All your past fermentation sessions in one place-** You can view past sessions, edit the session data, print the post fermentation report as well as export the raw data for use in other programs or spreadsheets.
- **My Brewing Log-** After your fermentation session has been completed you can use this tab to record your notes about the beer.

Prerequisites

- **System Requirements**
- **Minimum Requirements when using Bluetooth**
 - Windows 10 or 11
 - Bluetooth 4.0 or above
 - 4GB RAM
 - Minimum Display resolution 1366×768
- **What Bluetooth Version Does My Computer Have?**
- **Minimum Requirements when using Tilt Pi / Tilt Pico**
 - Windows 7, 8, 10 or 11
 - Tilt Pi running on a RaspberryPi
 - 4GB RAM
 - Minimum Display resolution 1366×768

What's New in Version 2

Users of T4W Version 1 will find that Version 2 has a fresh look along with many new and enhanced features, making T4W an even more capable tool for monitoring and managing fermentation.

- Redesigned [dashboard](#) with a much more visual session card showing gravity and temperature graphs, key metrics, attenuation, ABV, fermentation progress, Tilt/fermenter identification, and recent communications.
- [Expanded Session View](#) for a detailed look at one fermentation, with separate Gravity, Temperature, ABV, Signal, and Notes views.
- Dashboard session options through the [gear menu](#), including Configure Session, Edit Session Data, Mark Session Complete, Pop Out Sessions and access to Google Sheets.
- [Pop Out Sessions](#) in small, medium, and large formats with configurable background color, text color, and opacity and the option to remove them.
- Improved [session editing](#) allowing individual readings to be corrected or removed, manual gravity/temperature readings to be entered, and notes to be attached to specific updates.
- [Notification management](#) improvements, including predefined/common notification configurations, configurable fermentation and gravity milestones, temperature alerts, and the ability to reset individual notifications so they can trigger again.
- [Past Communications](#) activity between T4W, Tilts, Google Sheets, etc. can be reviewed after it has scrolled off the screen.
- Automated [Google Sheets](#) setup, along with the ability to populate the starting gravity directly from the Tilt after it has stabilized in your wort, so the sheet begins with the actual OG rather than simply the recipe OG.
- Improved [fermentation-finished/stalled tracking](#), including the configurable “same gravity” period and display of how long the beer has remained at that gravity within +/- 0.002
- More complete [Tilt Profiles](#), including nickname, Tilt type, battery information, notes, calibration values, connection information, and calibration controls.
- [Factory Calibration](#) is now supported in T4W 2.0 in addition to [T4W's own convenient software-based calibration method](#).
- [My Brewing Log](#) provides a post-fermentation area for recipe information, ingredients, water profile, fermentation details, carbonation, tasting notes, bottling/kegging notes, and ratings.
- [Past Sessions](#) enhancements, including viewing, editing, printing reports, exporting session data, and reopening completed fermentation information for review.
- [Theme customization](#), including configurable colors and predefined themes.
- More configurable [heating/cooling automation](#), with supported smart plugs and session-specific temperature control settings.

- [Session configuration](#) can be changed after the session starts, rather than locking the brewer into everything selected during initial setup.
- [Fermenter identification](#) is built into session setup, with graphical choices for barrel/bucket, carboy, keg, and conical styles.
- BeerXML association remains integrated into session setup so recipe data can be brought directly into the session.

How It Works

- **Bluetooth Detection:** The app uses your computer's built-in Bluetooth to automatically scan for and detect active Tilt Hydrometers nearby.
- **RaspberryPi running TiltPi or a Tilt Pico** can also be used to supply the data to Tilt 4 Windows.
- **Session Tracking** can track up to eight different fermentation sessions at the same time. When a new device is found, a prompt lets you assign a nickname and calibrate the reading.
- **Data Logging:** The software logs specific gravity and temperature changes in real time. You can attach BeerXML recipes, add custom notes, and export raw data or print full fermentation reports when a batch finishes.
- **Alerts and Automation:** You can set up custom text or email notifications for specific temperature and gravity milestones or integrate smart plugs to help automate heating and cooling.
- **Cloud Integration:** It can independently sync your data to cloud servers or Google Sheets or pull data from a Raspberry Pi running TiltPi.

Who Should Use This

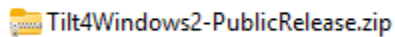
- **PC-based brewers:** Anyone who wants to track fermentation on a Windows 10 or 11 computer instead of relying exclusively on a mobile device or a dedicated tablet.
- **Multi-batch brewers:** Brewers tracking multiple fermentation vessels at the same time, as T4W supports monitoring up to eight Tilt hydrometer sessions simultaneously.
- **Data loggers and Automators:** Brewers who want to link their gravity and temperature data directly to cloud logging services (like Brewfather), Google Sheets, or manage smart plugs for heating and cooling control.

Getting Started

Installation Instructions

This shows the screen-by-screen process for installing the software. All configuration options become available when you launch the application for the first time.

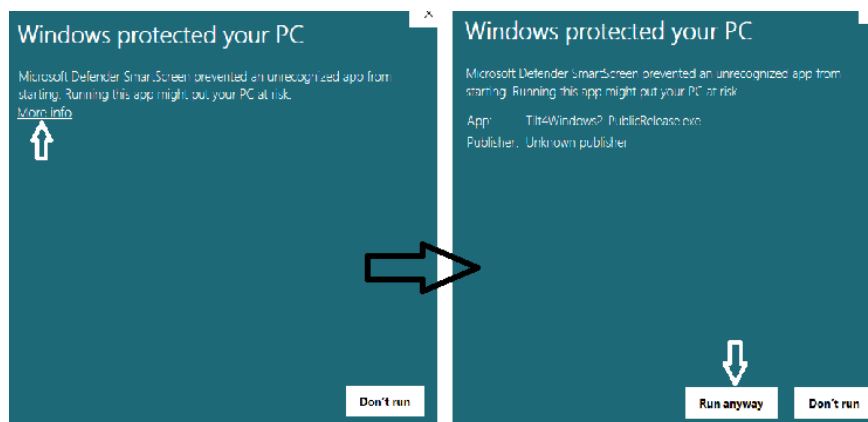
After downloading Tilt 4 Windows 2 you should have a zip file in your downloads folder that looks similar to this:



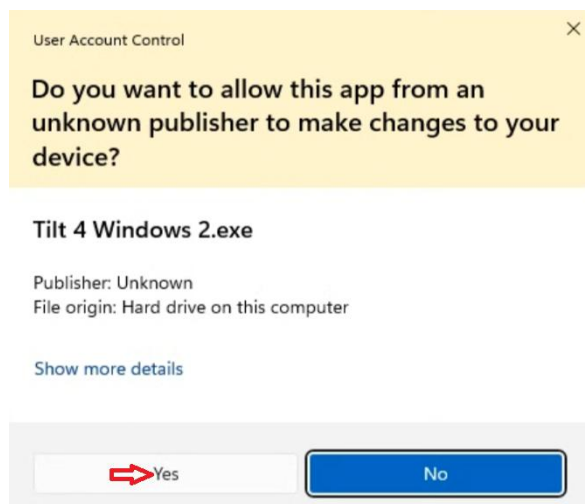
Double click on the downloaded zipped folder and the installation application will be shown. It will look similar to this.



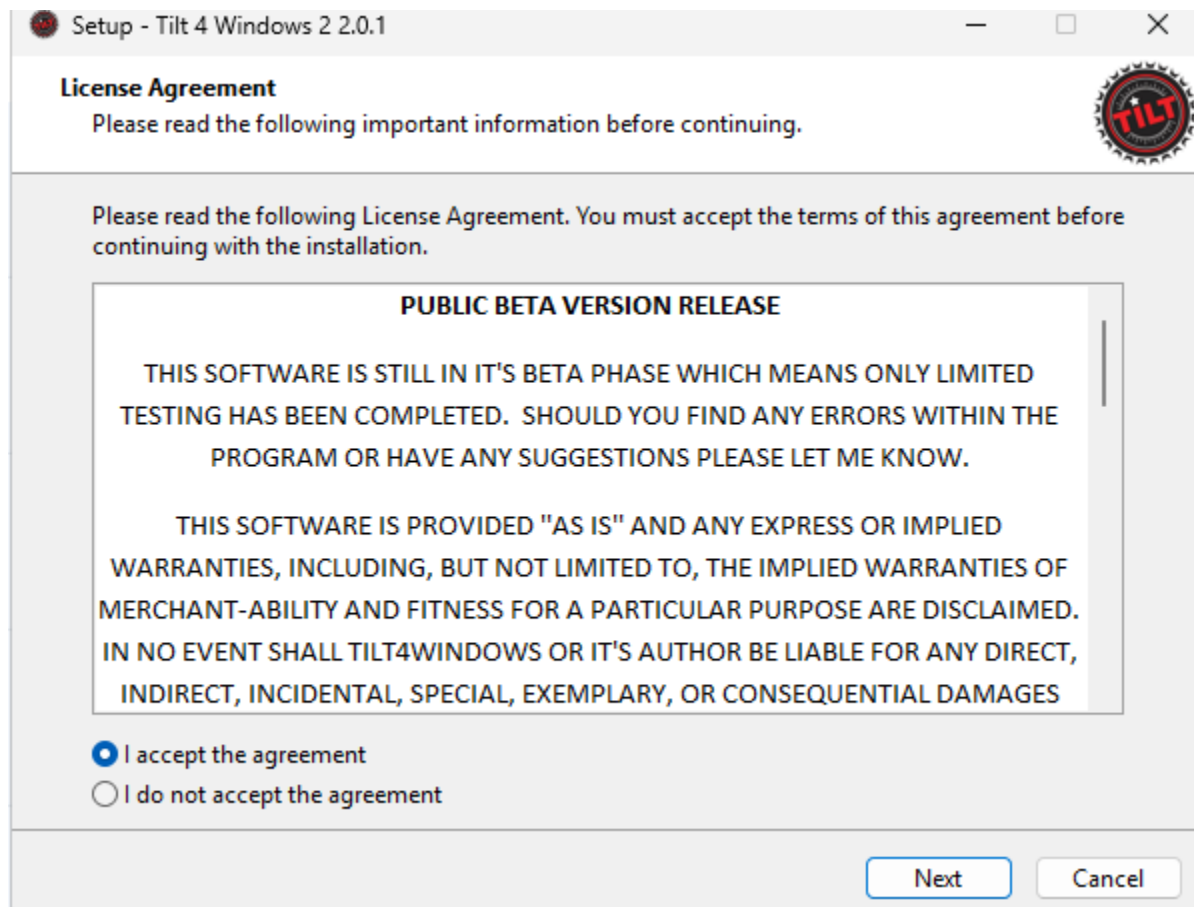
Double click the installer to begin. On some systems, Windows may display a Microsoft Defender SmartScreen warning the first time you run the installer. Click **More info**, then **Run anyway** to continue.



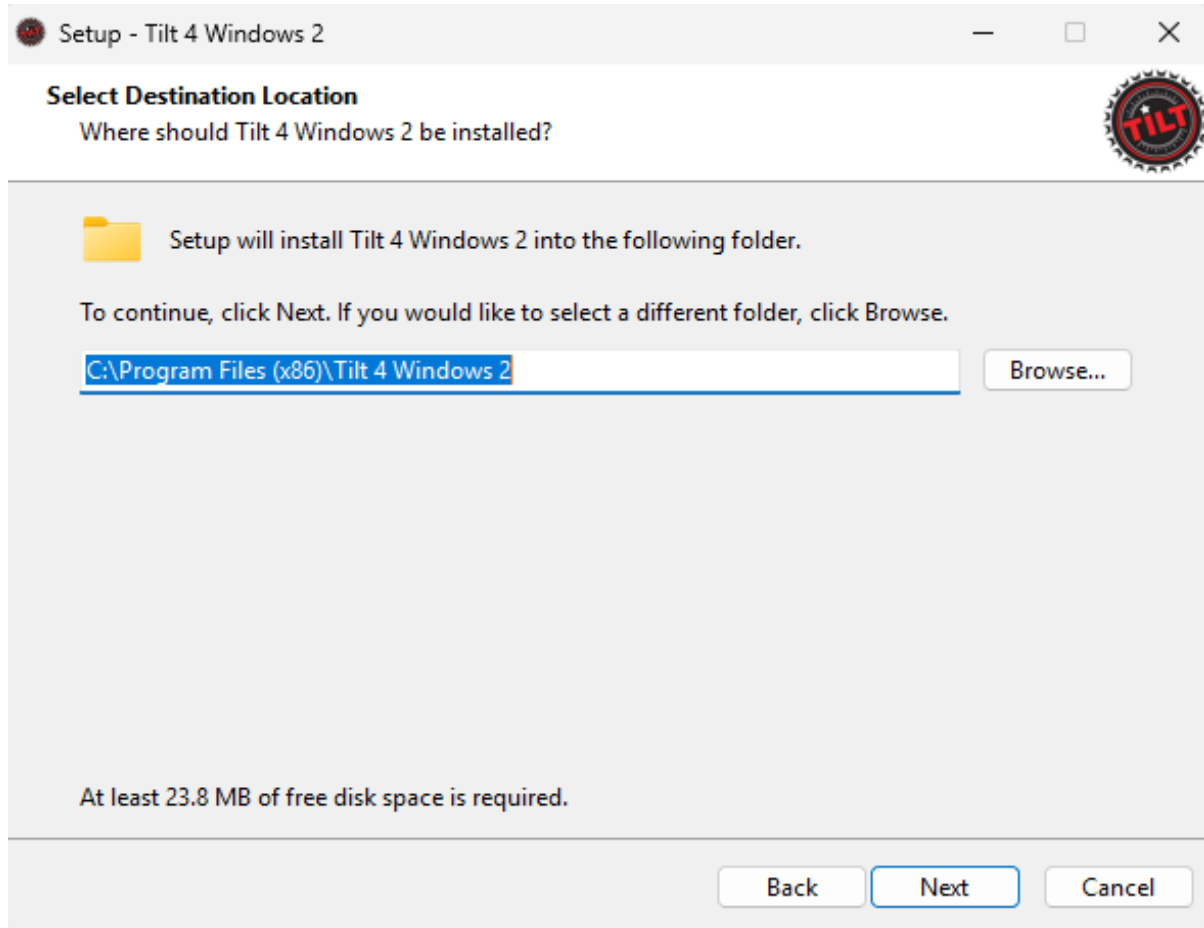
Click **Yes** to continue



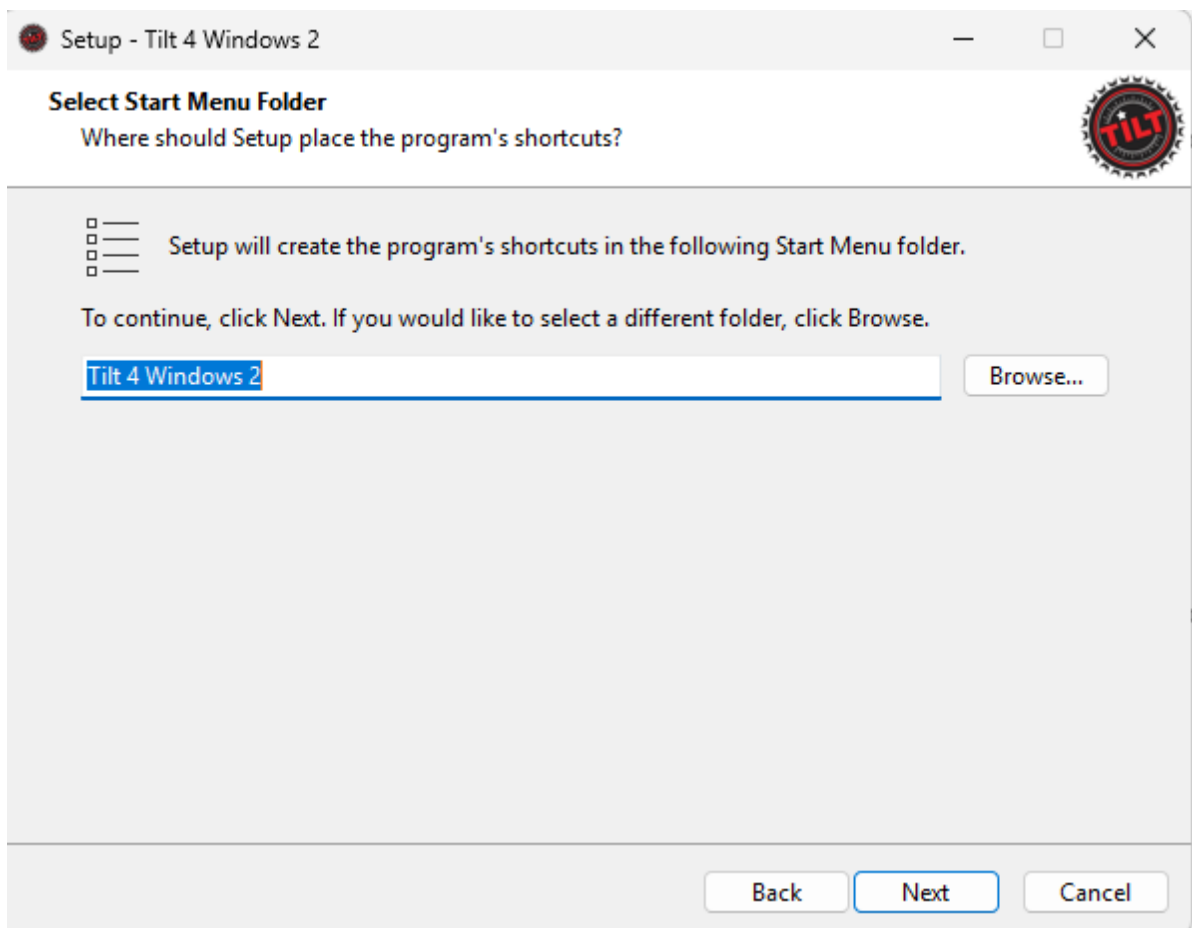
After the setup loads you will receive the License Agreement window. Please read the license and click the "I accept the agreement" option then click [Next](#) to continue.



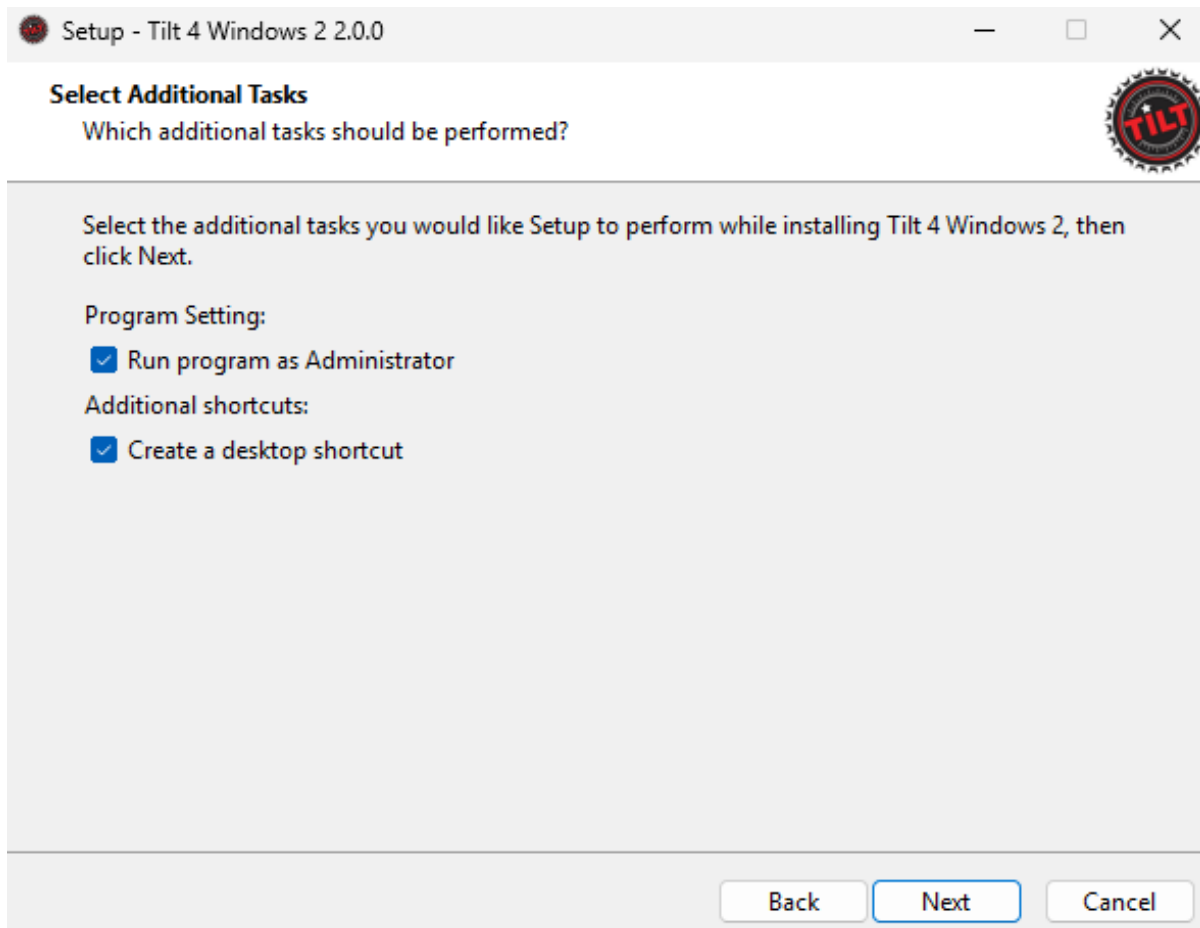
The installation location window will be shown next and already has the default installation location in the box. To make future upgrades easier, please keep the default folder and click [Next](#).



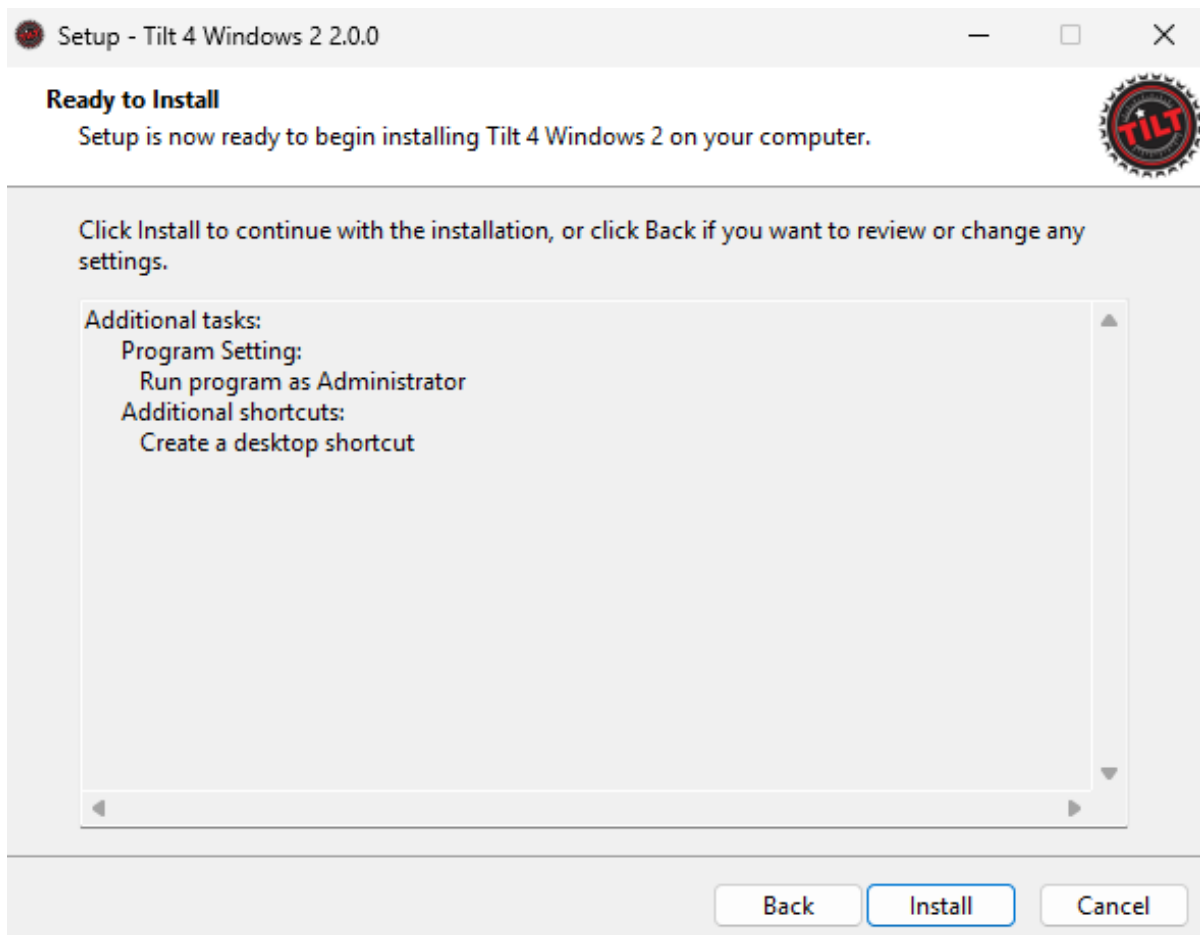
The Start Menu Folder window is the next window that will be displayed. This is the folder that Tilt 4 Windows will be shown in on the Windows Start Menu. To make future upgrades easier, please keep the default name click [Next](#).



Tilt 4 Windows needs to run as Administration so please leave both boxes checked to create a desktop shortcut and click [Next](#)



Click the **Install** button



The installation is complete. Click [Finish](#)

Setup - Tilt 4 Windows 2 2.0.1



Completing the Tilt 4 Windows 2 Setup Wizard

Setup has finished installing Tilt 4 Windows 2 on your computer. The application may be launched by selecting the installed shortcuts.

Click [Finish](#) to exit Setup.

Finish

Initial “First Run” Setup Configuration

Click your Desktop Tilt 4 Windows icon to start configuring the application. Carefully read the information on the screen then click [Next](#)



User Information: Where you will supply your Name and Email Address for brew session notifications. Everything else is optional. Click [Next](#)



Tilt 4 Windows 2 Initial Setup [X]

User Information

Tilt 4 Windows 2 uses this information throughout the program to personalize reports as well as configure Google Sheets so you can view your fermentation information from pretty much anywhere.

Your Name

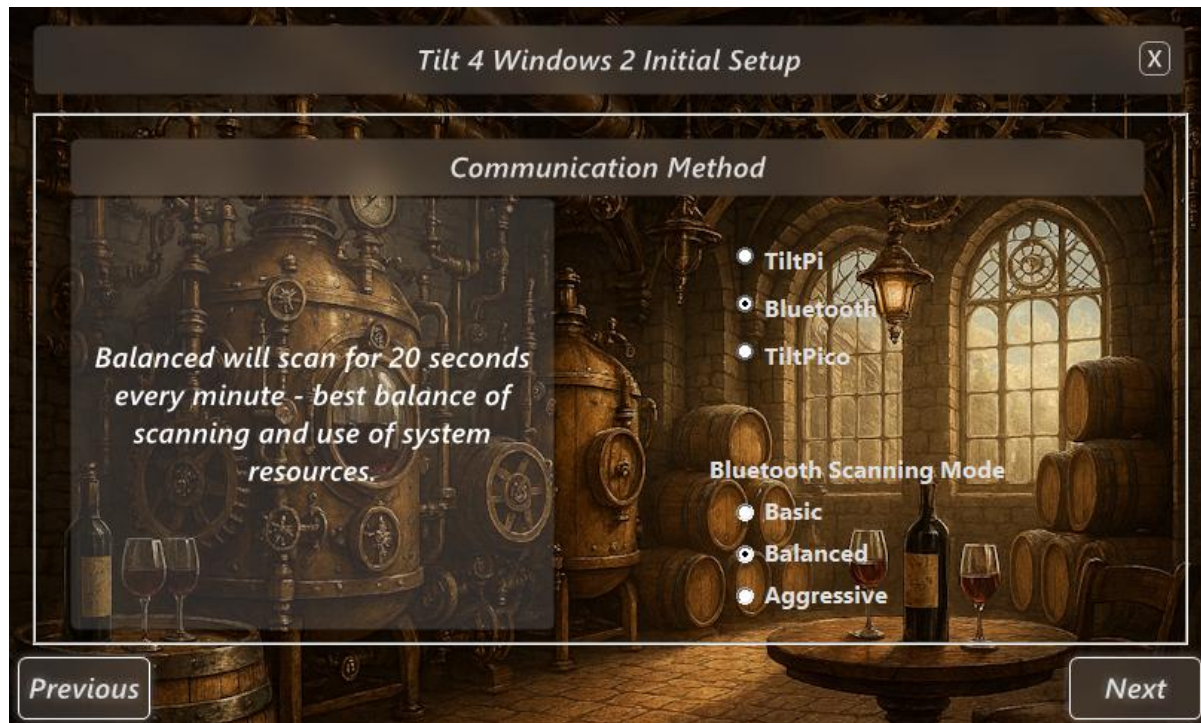
Email Address (required for Google Sheets)

Brewery's Name

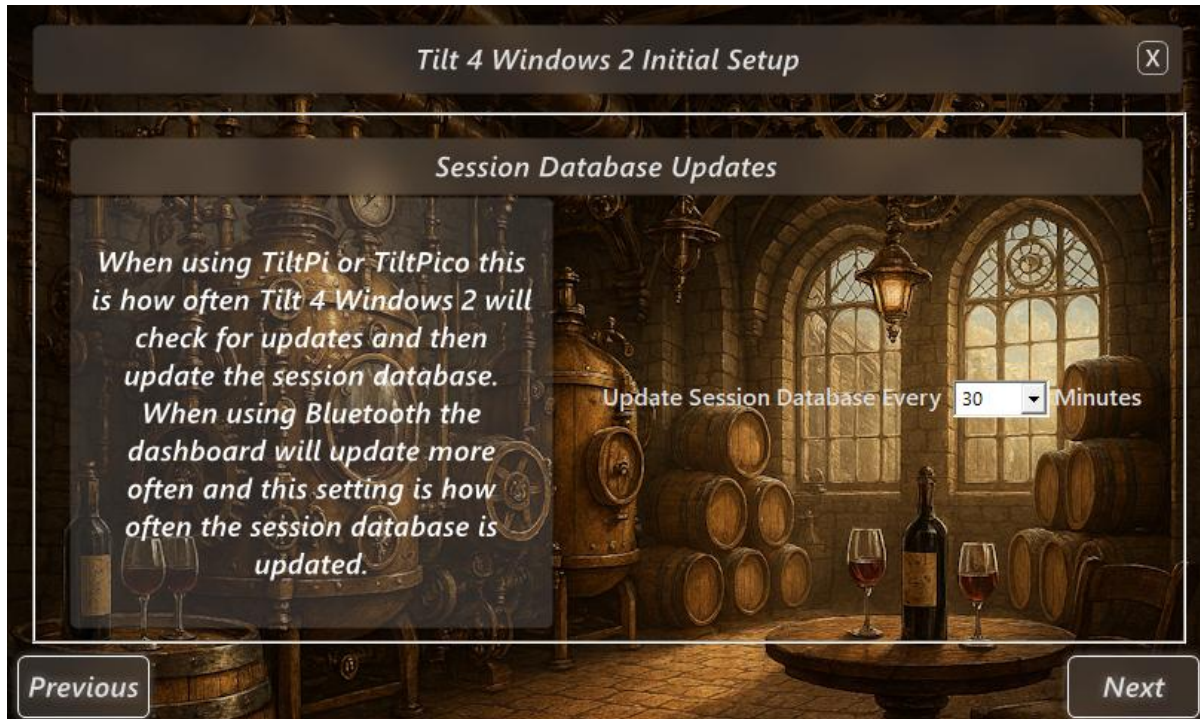
Brewery Tagline, Catchphrase or Slogan

Previous **Next**

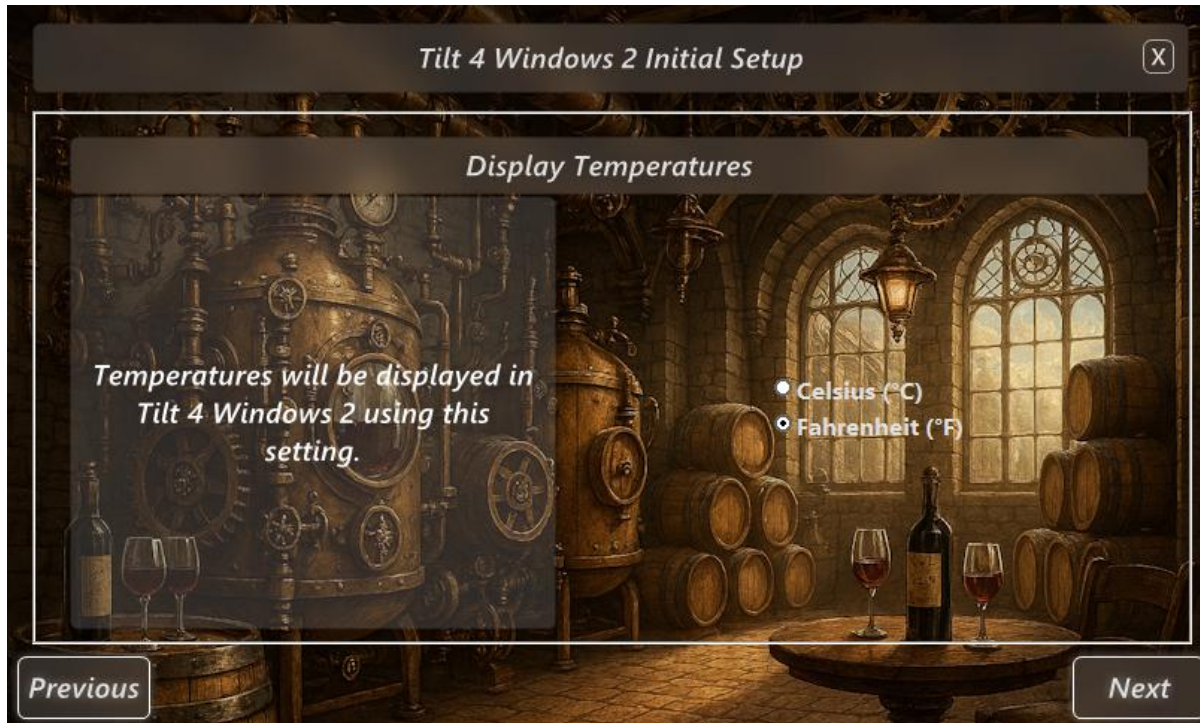
Communication Method: Where you configure how Tilt 4 Windows is going to communicate with your Tilt(s). The most common ones are already set. If you are going to have T4W connect to your TiltPi or TiltPico select those options. If your computer has Bluetooth and you want to have T4W communicate with your Tilt(s) using Bluetooth, select that option and the type of Scanning Mode you prefer. Read the information box on the left then Click **Next**



Session Database Updates: Where you set how often you want the database to update. The default is 30 minutes. Read the information box on the left then Click [Next](#)



Display Temperatures: Where you select what temperature units you want to use within T4W. Read the information box on the left, select and click [Next](#)



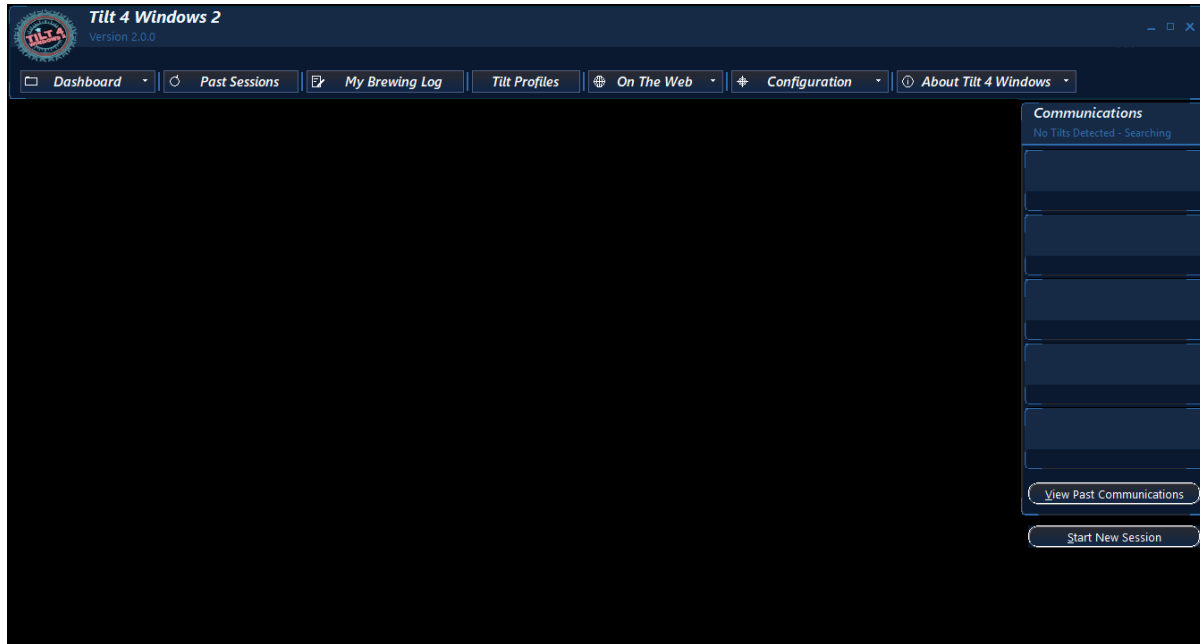
[Additional Settings Information](#) - Please read then click [Next](#)



Please read the important “[Ready to Run](#)” information then click [Save](#)

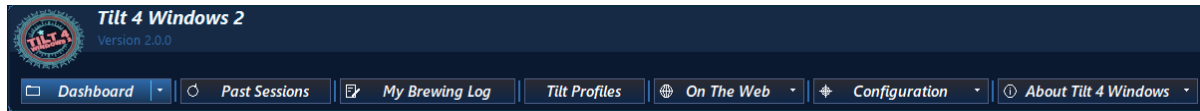


After you click Save, you will be taken to the main screen in Tilt 4 Windows Version 2. It will be blank and perhaps boring but just wait until the magic happens when you start your sessions!



Quick Guide to T4W

The Main Bar Tabs



[Dashboard Tab](#)

- Your dashboard is where you monitor all the session activity. There is a minimal single card, multiple cards or an expanded view. By clicking the Dashboard tab drop down, you can display up to 8 single session cards but only one expanded view at a time.

[Past Sessions Tab](#)

- This tab is where you go to View, Print, Export, Edit or Delete completed sessions.

[My Brewing Log Tab](#)

- This tab allows you to view and make notes for the recipe you brewed.

[Tilt Profiles Tab](#)

- This tab is where you go to view information about your Tilt(s), to perform easy 1-, 2-or 3-point calibrations, and add notes for your tilts (i.e. purchase date, replace battery before next session, etc).

[On the Web Tab](#)

- This tab provides some helpful links to other websites.

[Configuration Tab](#)

- This tab allows you to view or change Usernames, Email address, Set Color Themes, and configure Heating and Cooling Devices.

[About Tilt 4 Windows Tab](#)

- This tab provides information about the software, contact information, and how to donate to support the ongoing development of Tilt 4 Windows.

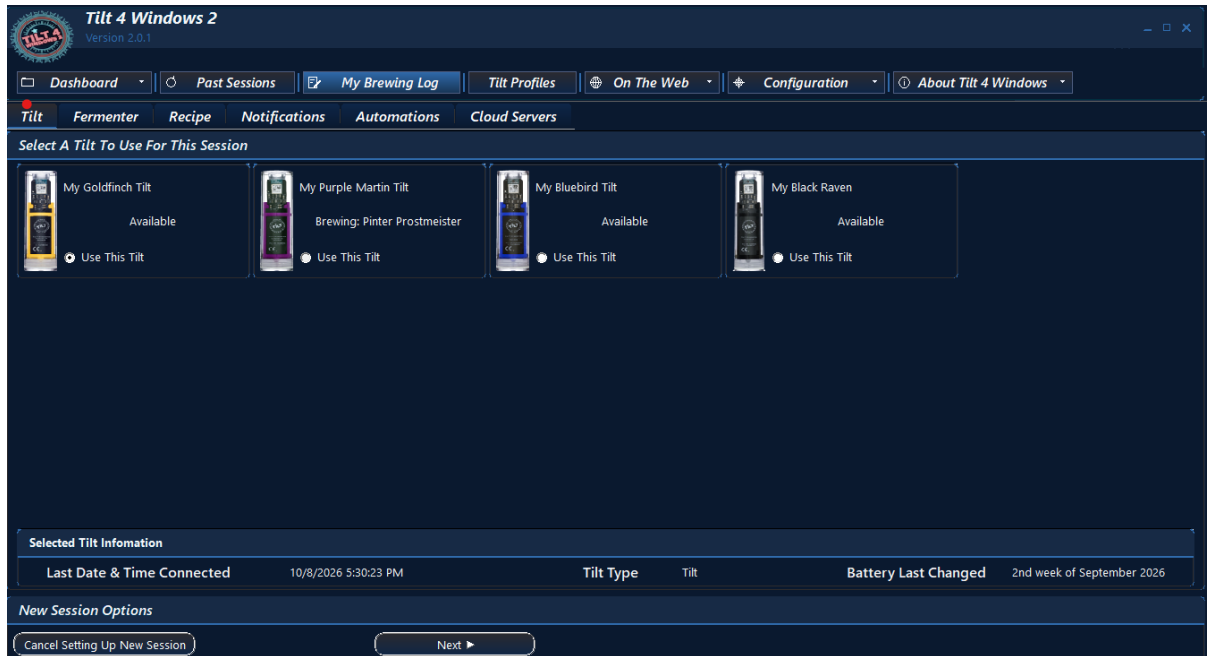
Using T4W

Starting a Brewing Session

There are 6 screens you will go through to start a brewing session.

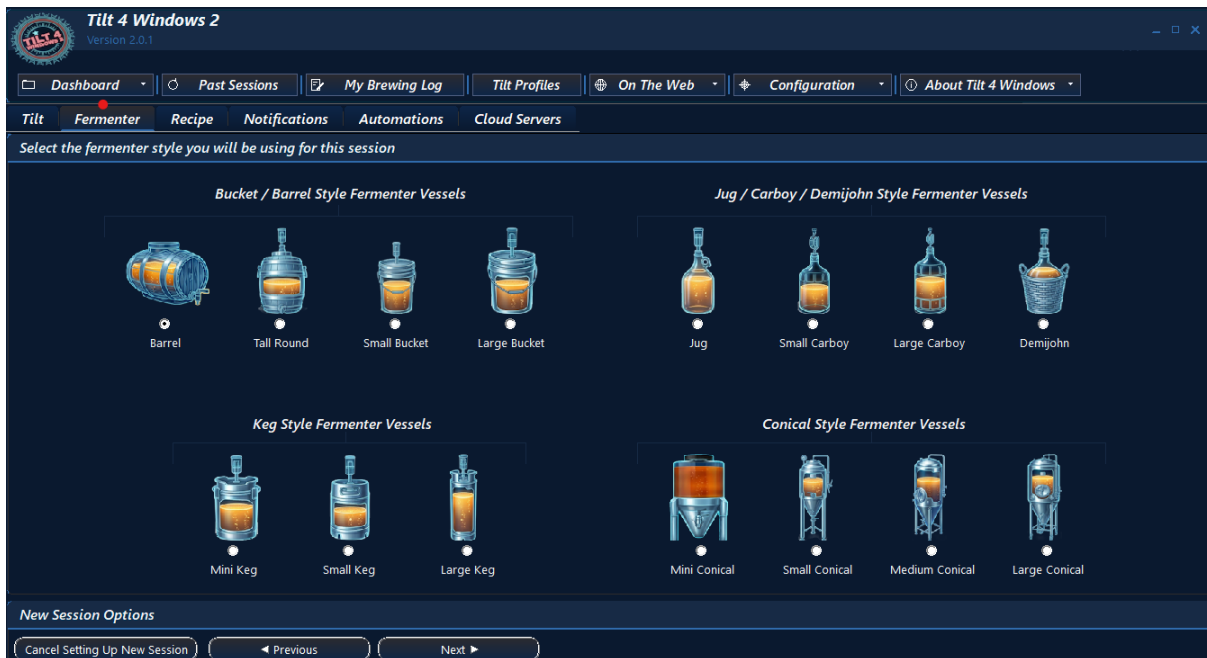
Tilt tab

Select a Tilt to use for this session and click **Next**



Fermenter tab

Select the fermenter style you will be using for this session. This is for identification only and does not affect the functionality of the session. Click [Next](#)



Recipe tab

Fill in the recipe name (Required) and as much of the information that you can. If you have a BeerXML recipe file that's even better! Information from the recipe file will be included in the session and the boxes will be filled in for you. Note, all temperatures must be in degrees C. Simply click the **Associate BeerXMLRecipe** button and then select your xml recipe file. Add a Recipe Description if you would like that to appear on the Expanded Dashboard. Click [Next](#)

Tilt 4 Windows 2
Version 2.0.1

Dashboard | Past Sessions | My Brewing Log | Tilt Profiles | On The Web | Configuration | About Tilt 4 Windows

Tilt | Fermenter | **Recipe** | Notifications | Automations | Cloud Servers

Recipe Information



Recipe Name:

Original Gravity: Final Gravity:

Original Plato: Final Plato:

ABV %: SRM:

Recipe Description

Any description entered here will appear on the Dashboard Expanded Session screen

New Session Options

Notifications tab

The notifications section allows you to configure what notifications you would like to receive and how you would like to receive them. The High & Low Temperature Alerts can send you an email, text message or both whenever the temperature of your beer goes above or below the temperature you set to be notified. Fermentation Milestones will let you know when your fermentation has started as well as finished or stalled. For the Finished or Stalled you configure how long gravity has stayed the same before sending you a notification. Gravity Milestones lets T4W notify you of 5 different gravity milestones. For example, you could configure them for 1.050, 1.040, 1.030, 1.020, 1.010 and T4W will let you know when each of those have been achieved. This is also very helpful when you need to dry hop when your beer gets to a specific gravity.

- Choose from some preconfigured Common Notifications or enter your own. Click [Next](#)

Tilt 4 Windows 2
Version 2.0.1

Dashboard | Past Sessions | My Brewing Log | Tilt Profiles | On The Web | Configuration | About Tilt 4 Windows

Tilt | Fermenter | Recipe | **Notifications** | Automations | Cloud Servers

Notifications

Common Notification Configurations

- Basic Beer / Cider
- Basic Wine
- Start Of Fermentation Focus
- End Of Fermentation Focus

Email | Text | Both

Update Notifications

Fermentation Milestones

None | Email | Text | Both

When Fermentation Starts: [None] [Email] [Text] [Both]

Fermentation Finished / Stalled: [None] [Email] [Text] [Both]

Amount of time at same gravity to be considered finished / stalled: 0 Hours

Gravity Milestones

	Gravity Equals	None	Email	Text	Both
1st Gravity	0.000 SG	☐	☐	☐	☐
2nd Gravity	0.000 SG	☐	☐	☐	☐
3rd Gravity	0.000 SG	☐	☐	☐	☐
4th Gravity	0.000 SG	☐	☐	☐	☐
5th Gravity	0.000 SG	☐	☐	☐	☐

High & Low Temperature Alerts

Temperature: None | Email | Text | Both

High Temperature Alert: 0 °F [None] [Email] [Text] [Both]

Low Temperature Alert: 0 °F [None] [Email] [Text] [Both]

New Session Options

Cancel Setting Up New Session | Previous | Next

Automation tab

T4W can control some Smart Plugs which you can plug your heating and cooling devices into. If you have configured any Smart Plugs, you then use this section to configure the Turning on and Turning Off temperatures for those plugs. If you do not want to configure automations, leave blank and click **Next**.

The screenshot shows the 'Automation Options' screen in the Tilt 4 Windows 2 application. The interface is dark-themed with a top navigation bar containing links like Dashboard, Past Sessions, My Brewing Log, Tilt Profiles, On The Web, Configuration, and About Tilt 4 Windows. The 'Automations' tab is selected. Below the navigation bar, the 'Automation Options' section is titled. It contains a message: 'Tilt 4 Windows 2 can turn on and off cooling devices using smart plugs. If you do not want to configure automation simply leave all of the options blank and click the next button.' The main area is divided into two columns. The left column, titled 'Yeast Information', includes fields for 'Yeast Temperature Range', 'Yeast Low Temperature', and 'Yeast High Temperature'. Below these are three buttons: 'Configure Heating Based On Yeast', 'Configure Cooling Based On Yeast', and 'Configure Cooling & Heating Based On Yeast'. The right column contains two sections: 'Heating Device' and 'Cooling Device'. Each section has a dropdown menu for 'None', a 'Protocol' field, a 'Device IP Address' field, and two buttons: 'Test Turning On' and 'Test Turning Off'. Below the 'Cooling Device' section, there are two more buttons: 'Turn On Temperature' and 'Turn Off Temperature', each with a dropdown menu and a unit selector (°F). At the bottom of the screen, the 'New Session Options' section includes a 'Cancel Setting Up New Session' button and 'Previous' and 'Next' navigation buttons.

Tilt 4 Windows 2
version 2.0.1

Dashboard Past Sessions My Brewing Log Tilt Profiles On The Web Configuration About Tilt 4 Windows

Tilt Fermenter Recipe Notifications **Automations** Cloud Servers

Automation Options

Tilt 4 Windows 2 can turn on and off cooling devices using smart plugs.
If you do not want to configure automation simply leave all of the options blank and click the next button.

Yeast Information

Yeast Temperature Range
Yeast Low Temperature
Yeast High Temperature

Configure Heating Based On Yeast
Configure Cooling Based On Yeast
Configure Cooling & Heating Based On Yeast

Full Loose Tight

Heating Device

None
Protocol Device IP Address . . .
Test Turning On Turn On Temperature °F
Test Turning Off Turn Off Temperature °F

Cooling Device

None
Protocol Device IP Address . . .
Test Turning On Turn On Temperature °F
Test Turning Off Turn Off Temperature °F

New Session Options

Cancel Setting Up New Session Previous Next

Cloud Servers tab

Cloud Servers section allows T4W to update your online services. When you have configured a Cloud Server it will be displayed in this section. If you want T4W to update that service add a check mark to the box. The Start Google Sheets Tracking button is an automated system to setup a Google Sheet that you can monitor from anywhere. See separate documents about this feature for more information.

- Supported Cloud servers include:
 - Brewers Friend
 - Brewfather
 - Broover
 - CraftMetrics
 - Grainfather
 - Google Sheets
 - Monitor.beer
 - BrewStatus
 - Taplist.io
 - The Small Brew Companion
- When using Google Sheets, allow sufficient time for the Tilt to stabilize in your wort, 3-5 minutes is recommended then click Populate from Tilt. This assures that the first entry in the spreadsheet is the true OG reading and not the Recipe OG.
- Click **Start Session**. Your new session will appear on the Dashboard tab

Tilt 4 Windows 2
Version 2.0.1

Dashboard | Past Sessions | My Brewing Log | Tilt Profiles | On The Web | Configuration | About Tilt 4 Windows

Tilt | Fermenter | Recipe | Notifications | Automations | **Cloud Servers**

Cloud Servers

Add the cloud server(s) you would like this session to update as well as how often you want to have updates sent.

Method | Update Interval | URL

Automated Google Sheets

You can select the Google Sheets option below to have an automated Google Sheets session created. This option will send you an email with a link to this session's Google Sheet. You can use this link to check in on the progress from your phone or other device. To use this process you will also need to provide an original gravity (the recipe's OG has been supplied) as well as a current temperature. After this initial update all of the rest of the updates are provided by the Tilt Hydrometer.

Populate From Tilt

Automated Google Sheets

Original Gravity

Current Temperature 70 °F

Update Interval

New Session Options

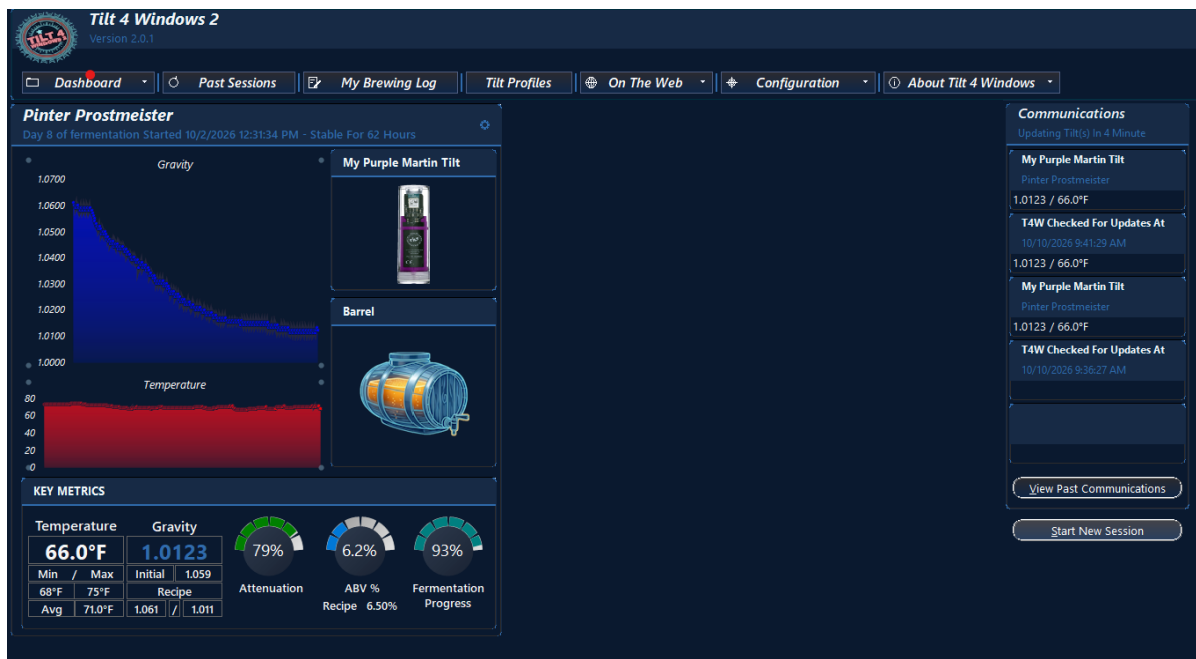
Cancel Setting Up New Session | Previous | Start Session

Dashboard Tab

The Dashboard provides an at-a-glance view of an active fermentation session, including gravity and temperature trends, current readings, attenuation, ABV, fermentation progress, Tilt and fermenter information, and recent communications. From the Dashboard tab, you also can click the drop down arrow and select which session(s) you would like to monitor.

The Fermentation Status will appear under your recipe name. At the top right of each session dashboard card you will find an options gear. Clicking the gear will show you [different options](#) that you can choose.

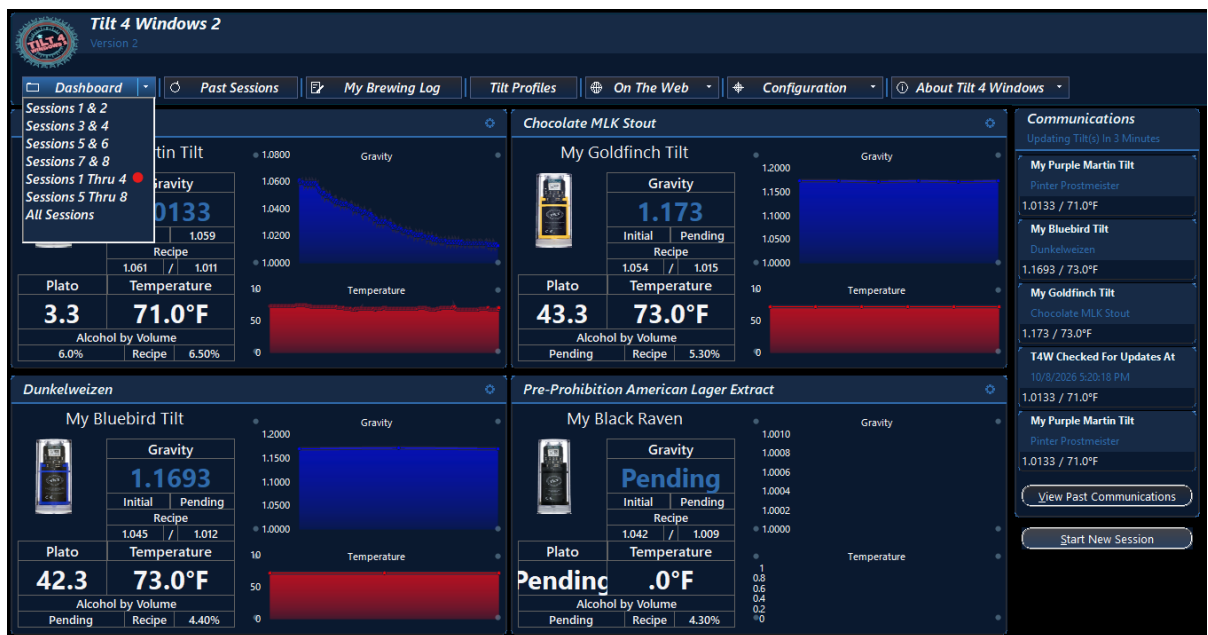
Single Session Card View (When only one session is active)



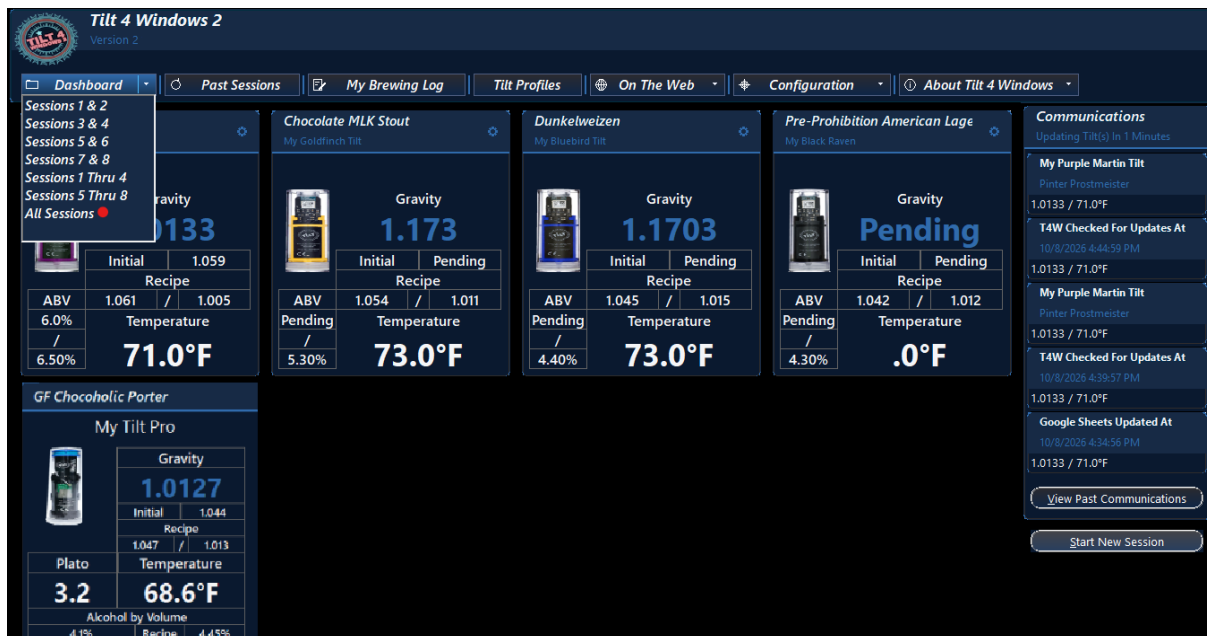
2 Sessions Card View (Select- Sessions 1&2, 3&4, 5&6, or 7&8)



4 Sessions Card View (Select- Sessions 1-4, or Sessions 5-8)



All Sessions Card View- (5 shown for display purposes, up to 8 are possible)



Fermentation Status

As your brew session progresses, you will see the fermentation status change under your Recipe Name on the Dashboard Session Cards.

Note: Due to space constraints, the Fermentation Status is only available in the [Sessions 1&2](#), [Sessions 3&4](#), [Sessions 5&6](#), and [Sessions 7&8](#) Views, and on the [Expanded Session](#) View

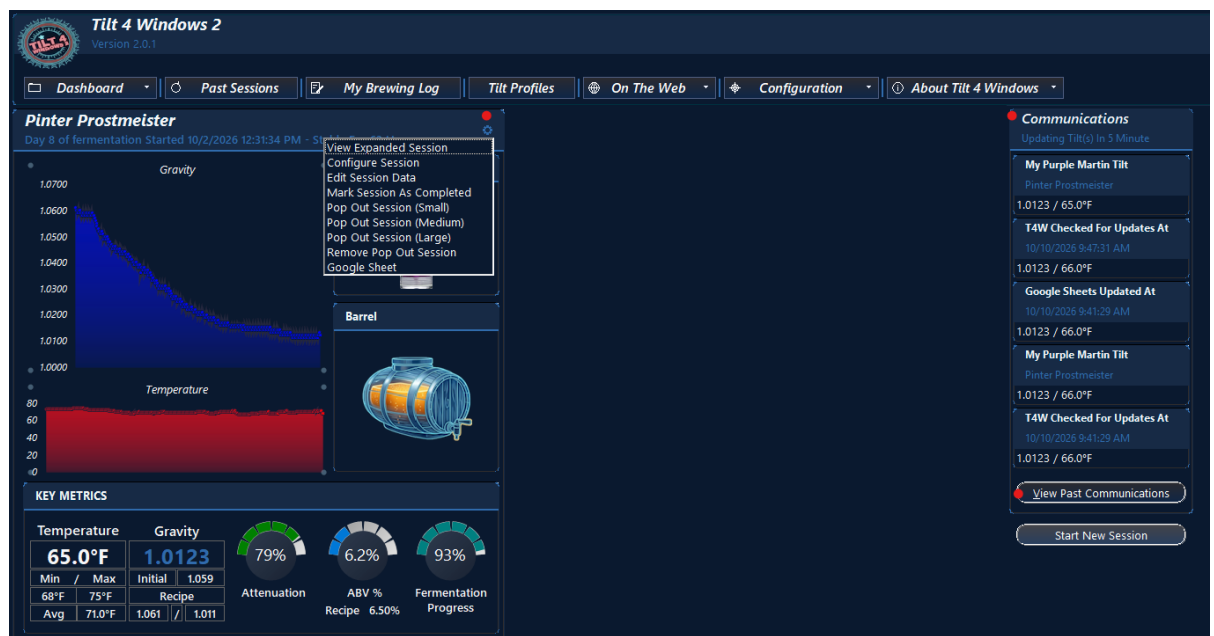
- **Very Active Fermentation-** When the SG changes more than ± 0.002 in less than 5 hours
- **Active Fermentation-** When the SG changes more than ± 0.002 between 5 and 10 hours
- **Slowing Fermentation-** When the SG changes more than ± 0.002 between 10 and 15 hours
- **Stable For xx hours-** When the SG changes less than ± 0.002 greater than 15 hours

Communications

- View Current and Past Communications between Tilt 4 Windows and your Tilt(s)

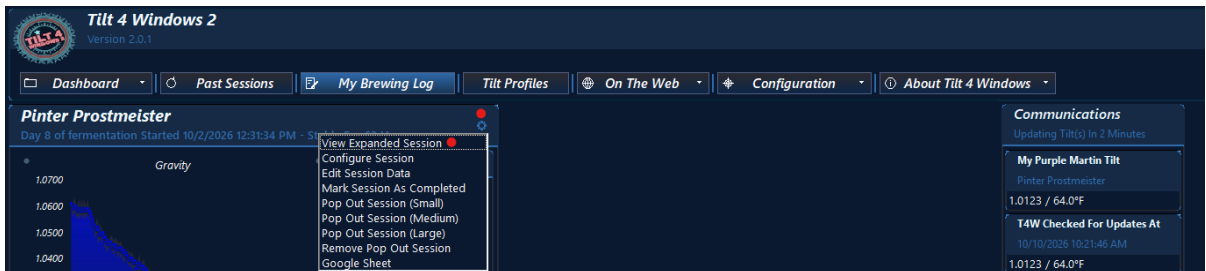
Dashboard Option Menu

- [View Expanded Session](#)
- [Configure Session](#)
- [Edit Session](#)
- [Mark Session As Complete](#)
- [Pop Out Session \(Small\)](#)
- [Pop Out Session \(Medium\)](#)
- [Pop Out Session \(Large\)](#)
- [Remove Pop Out Session](#)
- [Google Sheet](#)

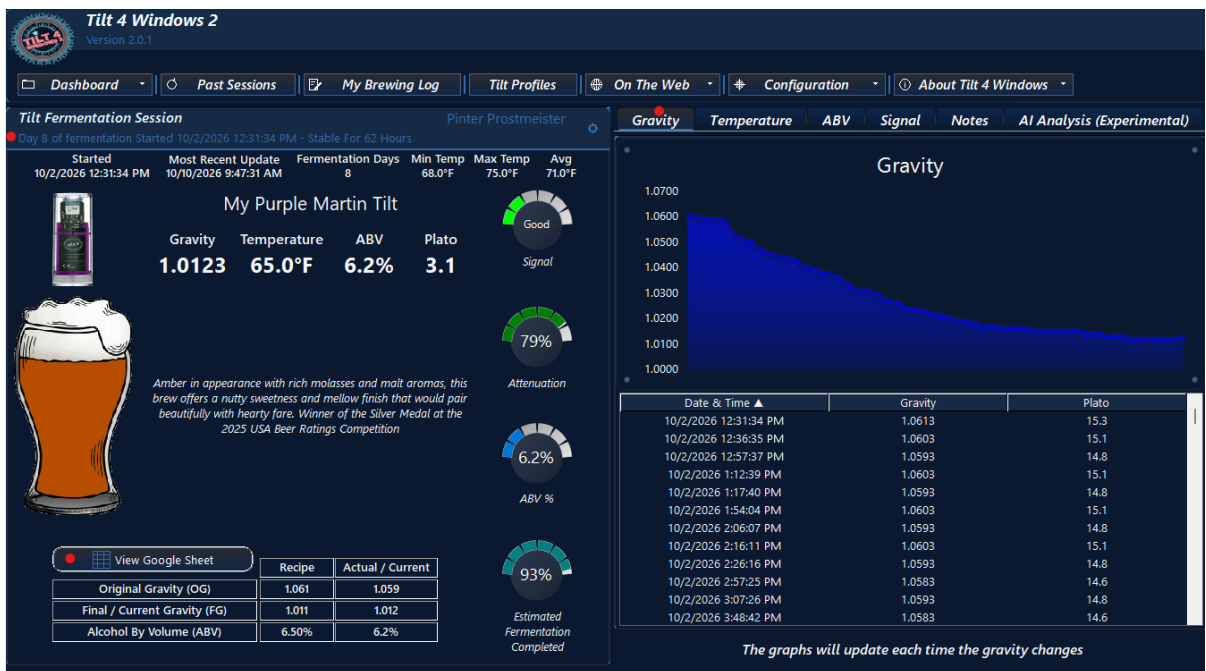


Dashboard Option → View Expanded Session

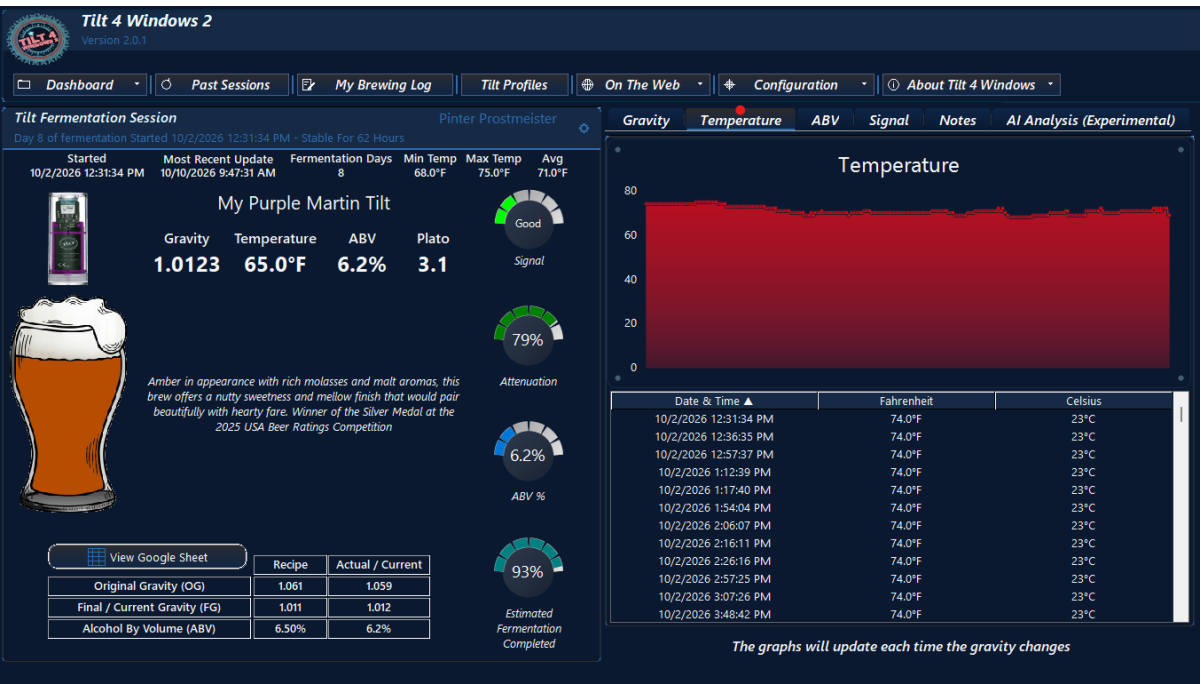
The Expanded Session View provides a detailed look at a single fermentation session. It displays current and historical information, including gravity, temperature, attenuation, ABV, fermentation progress, signal quality, recipe-versus-actual values, and detailed graphs and readings and a link to Google Sheets (if it is being used). Tabs provide access to Gravity, Temperature, ABV, Signal, Notes and a new Experimental AI Analysis. The Expanded View will also display the Recipe Description to the right of the beer glass if you provided a description.



Dashboard Option → View Expanded Session → Gravity Tab:



Dashboard Option → View Expanded Session → Temperature Tab:

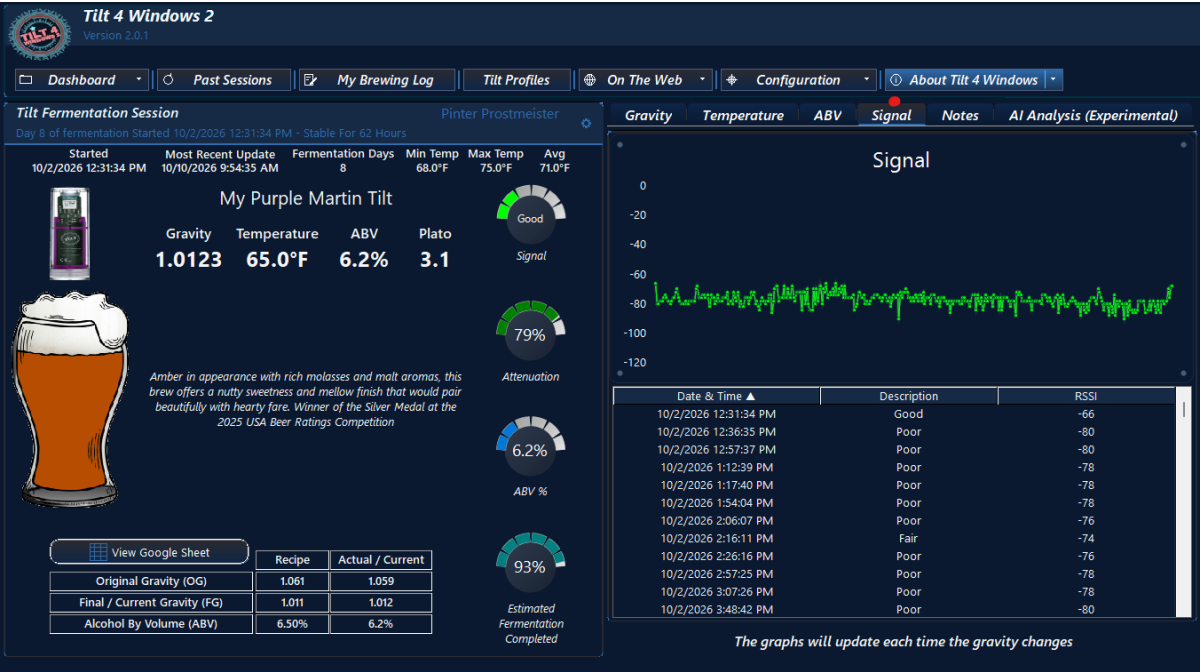


Dashboard Option → View Expanded Session → ABV Tab:

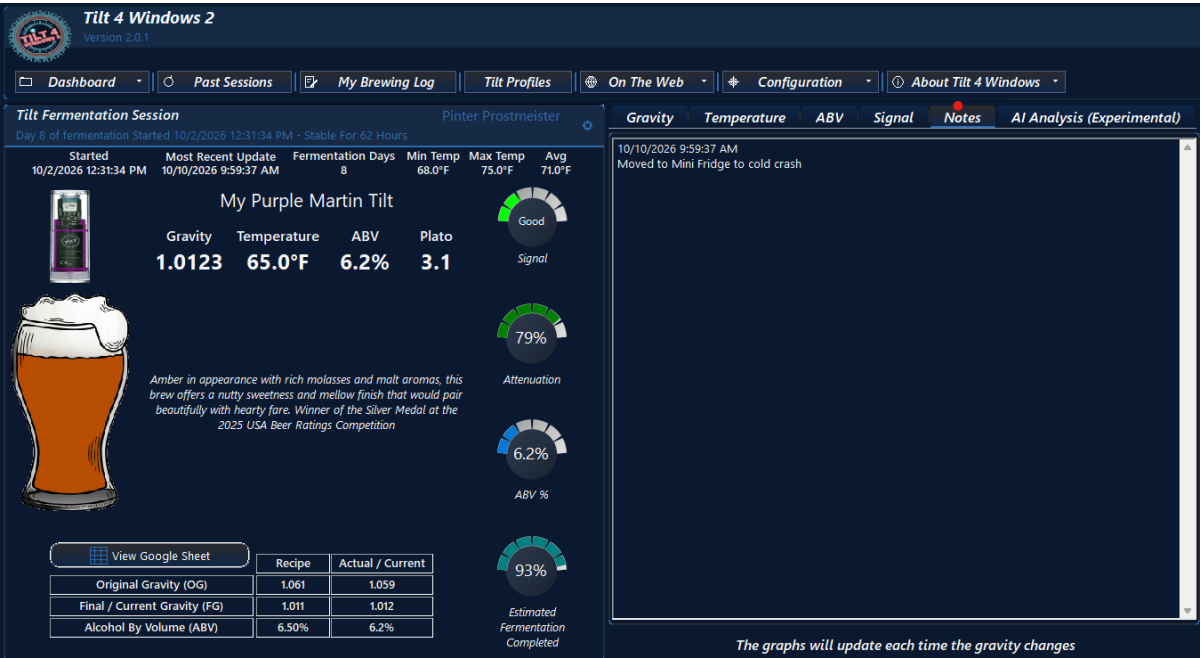


Dashboard Option → View Expanded Session → Signal Tab:

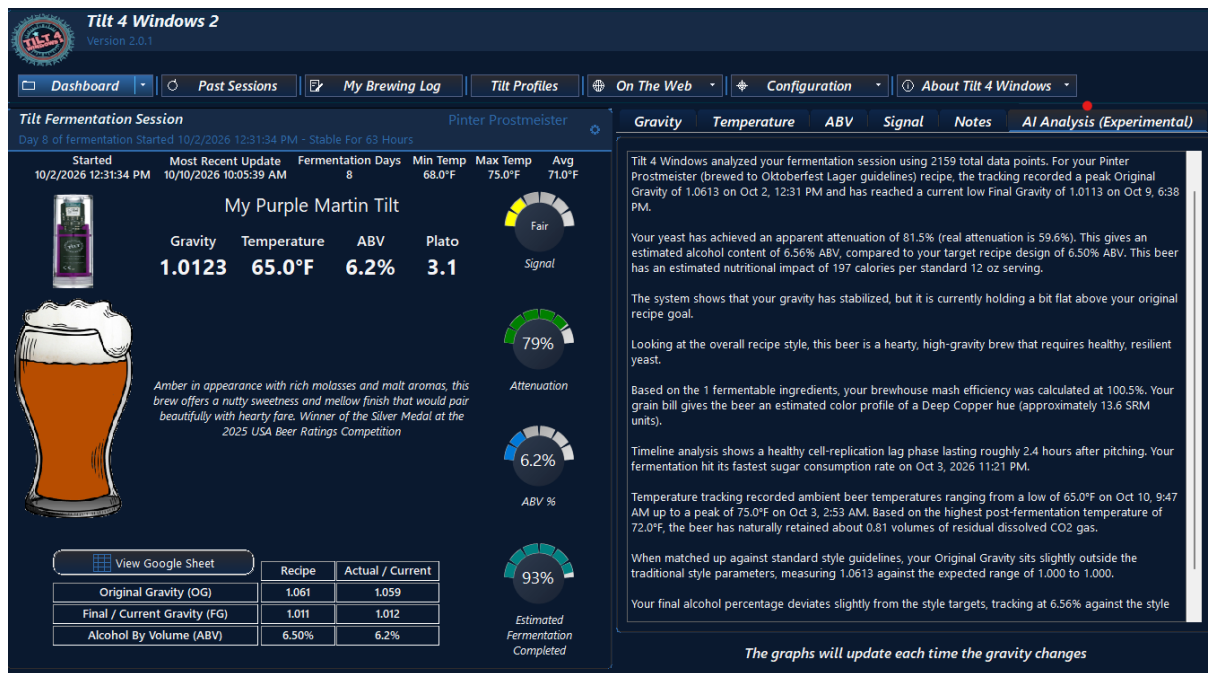
For optimal signal strength, the computer running Tilt 4 Windows 2 should be..



Dashboard Option → View Expanded Session → Notes Tab:

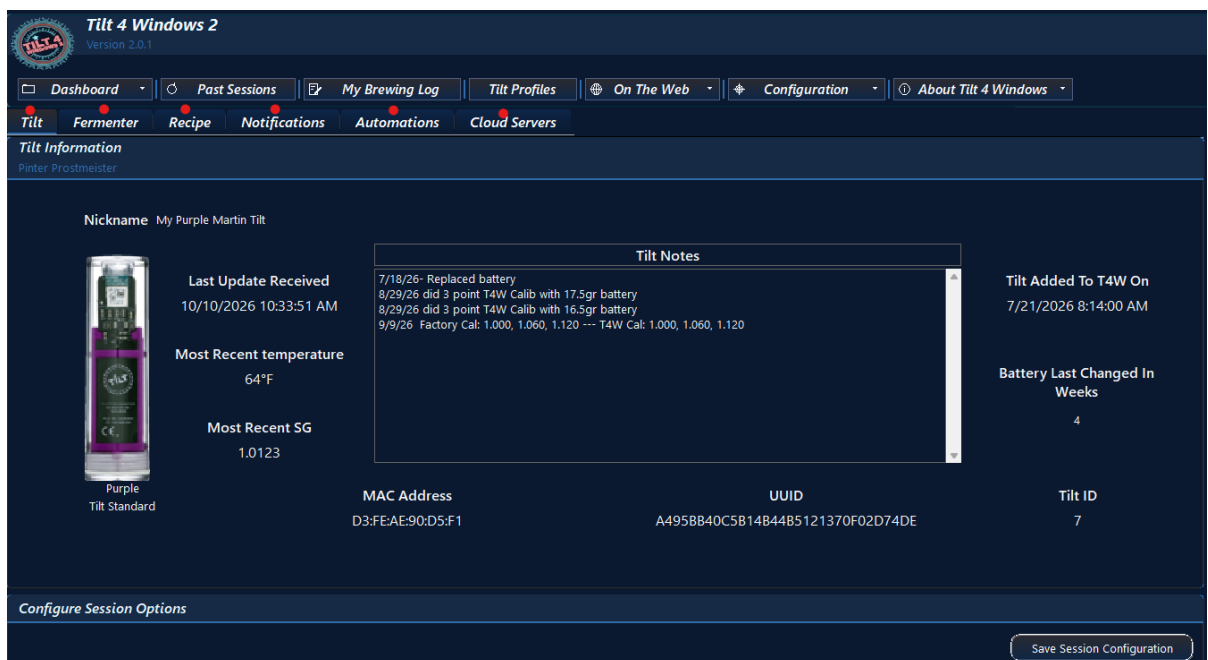
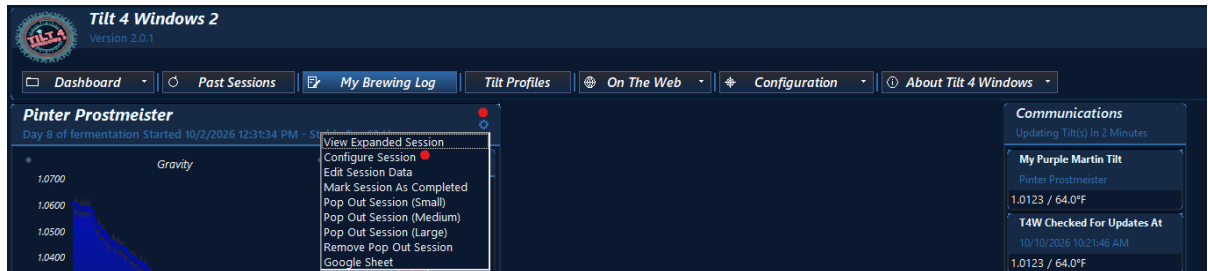


Dashboard Option → View Expanded Session → Experimental AI Analysis Tab:

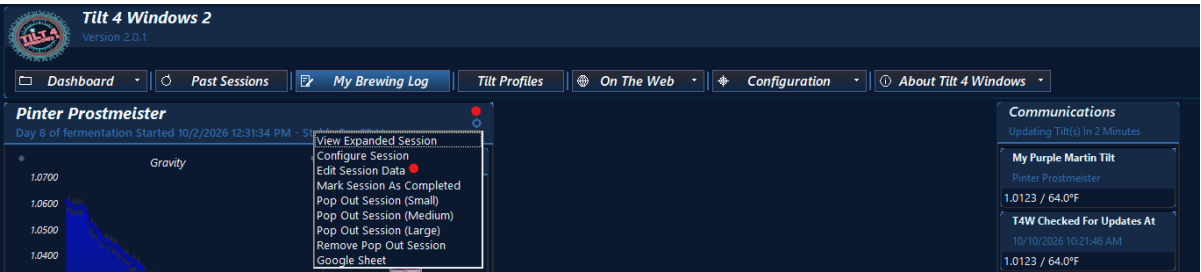


Dashboard Option → Configure Session

The Configure Session option allows you to review and modify the settings selected when the fermentation session was originally started. Changes can be made to the Tilt, Fermenter, Recipe, Notifications, Automation, and Cloud Server settings without creating a new session. Click **Save Configuration** when done.

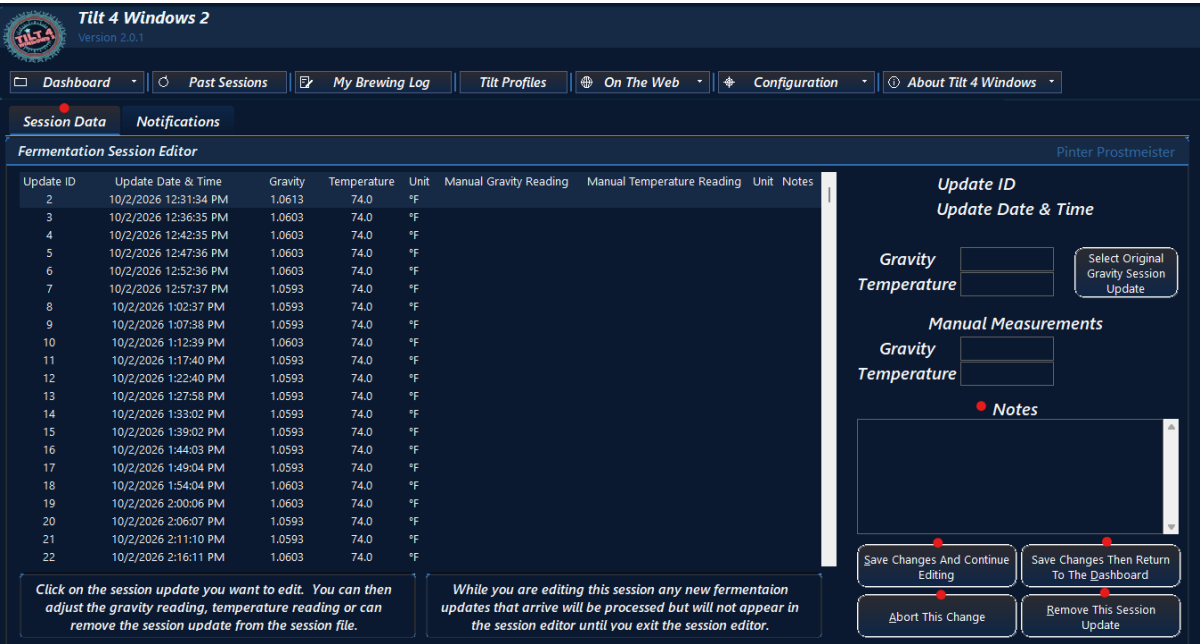


Dashboard Option → Edit Session



Dashboard Option → Edit Session → Session Data Tab

The Edit Session Data option allows you to review and modify the information recorded during an active fermentation session. Individual updates can be selected to correct gravity or temperature readings, enter manual measurements, add notes, or remove an update from the session. Choose one of the **four options** in the bottom right corner of the screen.



Dashboard Option → Edit Session → Notifications Tab

A Notifications tab shows the temperature, fermentation, and gravity notifications that have already been or yet to be triggered. Notifications can be reset so they may be sent again if the same condition occurs later. Choose one of the **three options** at the bottom right of the screen.

The screenshot shows the 'Tilt 4 Windows 2' interface, Version 2.0.1. The top navigation bar includes 'Dashboard', 'Past Sessions', 'My Brewing Log', 'Tilt Profiles', 'On The Web', 'Configuration', and 'About Tilt 4 Windows'. The 'Notifications' tab is active, showing a list of notifications under 'Session Data'. The notifications are categorized into 'Temperature Notifications' and 'Activity Notifications'. Each notification includes a description, a value, a 'Notification Time Stamp', and a 'Reset Notification' button. At the bottom right, there are three buttons: 'Save Changes And Continue Editing', 'Save Changes Then Return To The Dashboard', and 'Abort This Change'.

Notifications			
Temperature Notifications			
High Temperature Alert	74°F	Notification Time Stamp 10/2/2026 1:27:58 PM	Reset Notification
Low Temperature Alert	65°F	10/10/2026 9:47:33 AM	Reset Notification
Activity Notifications			
When Fermentation Starts	1.056	Notification Time Stamp 10/2/2026 10:37:31 PM	Reset Notification
Fermentation Finished / Stalled	48 Hours	10/9/2026 7:12:06 PM	Reset Notification
Gravity Notifications			
1st Gravity	1.050	10/3/2026 5:55:14 AM	Reset Notification
2nd Gravity	1.040	10/3/2026 8:10:03 PM	Reset Notification
3rd Gravity	1.030	10/4/2026 4:26:45 PM	Reset Notification
4th Gravity	1.020	10/5/2026 5:26:12 PM	Reset Notification
5th Gravity	1.015	10/7/2026 6:34:25 PM	Reset Notification

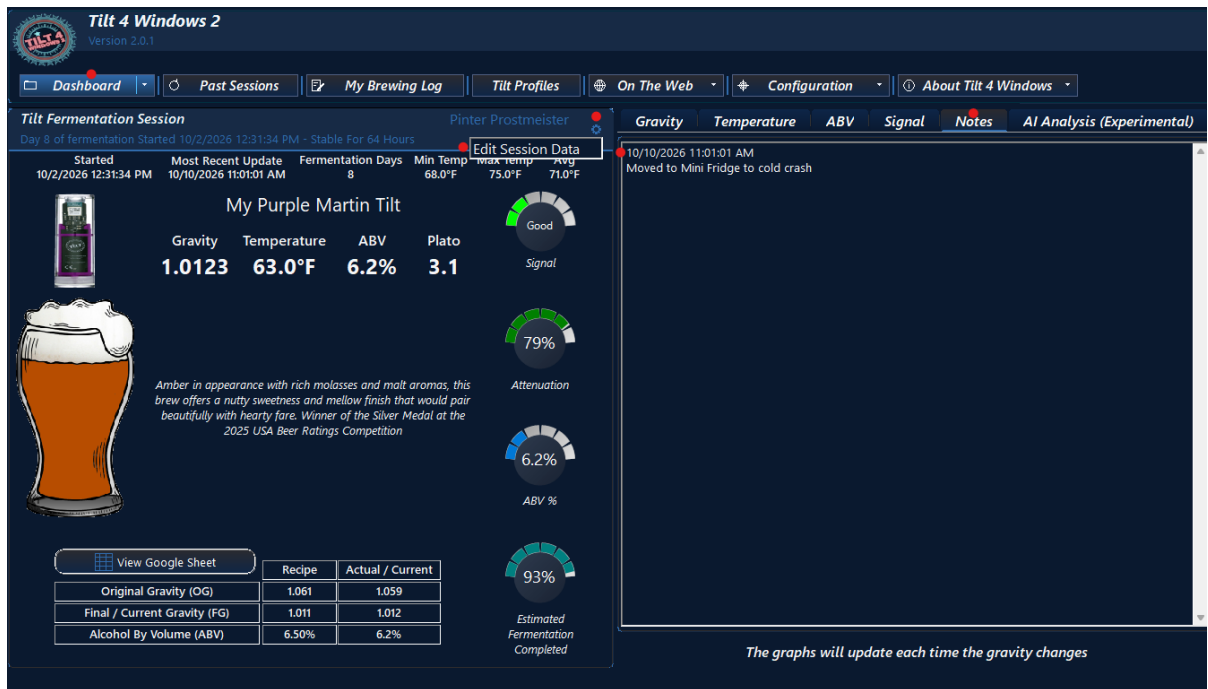
While you are editing this session any new fermentation updates that arrive will be processed but will not appear in the session editor until you exit it.

You can Reset a notification so that notification can be sent again if needed. Example would be if you received a Low Temperature notification and would like to receive another if the temperature drops again.

Save Changes And Continue Editing
Save Changes Then Return To The Dashboard
Abort This Change

Notes shown here are entered in the [Edit Session Data- Session Data- Notes](#) box.

Notes shown here are entered in the [Edit Session Data- Session Data- Notes](#) box.





Tilt 4 Windows
Version 2.0.1

Dashboard
Past Sessions
My Brewing Log
Tilt Profiles
On The Web
Configuration
About Tilt 4 Windows

Session Data
Notifications

Fermentation Session Editor
Pinter Prostmeister

Update ID	Update Date & Time	Gravity	Temperature	Unit	Manual Gravity Reading	Manual Temperature Reading	Unit	Notes
2131	10/10/2026 6:41:28 AM	1.0123	72.0	°F				YES
2132	10/10/2026 6:47:03 AM	1.0123	72.0	°F				
2133	10/10/2026 6:55:05 AM	1.0123	72.0	°F				
2134	10/10/2026 7:01:08 AM	1.0123	72.0	°F				
2135	10/10/2026 7:06:11 AM	1.0123	71.0	°F				
2136	10/10/2026 7:12:13 AM	1.0123	71.0	°F				
2137	10/10/2026 7:17:13 AM	1.0123	71.0	°F				
2138	10/10/2026 7:27:26 AM	1.0123	71.0	°F				
2139	10/10/2026 7:32:28 AM	1.0123	71.0	°F				
2140	10/10/2026 7:37:31 AM	1.0123	70.0	°F				
2141	10/10/2026 7:42:33 AM	1.0123	70.0	°F				
2142	10/10/2026 7:47:35 AM	1.0123	70.0	°F				
2143	10/10/2026 7:52:37 AM	1.0123	70.0	°F				
2144	10/10/2026 7:57:39 AM	1.0123	70.0	°F				
2145	10/10/2026 8:02:42 AM	1.0123	70.0	°F				
2146	10/10/2026 8:08:46 AM	1.0123	69.0	°F				
2147	10/10/2026 8:13:48 AM	1.0133	69.0	°F				
2148	10/10/2026 8:19:50 AM	1.0123	69.0	°F				
2149	10/10/2026 8:25:52 AM	1.0123	69.0	°F				
2150	10/10/2026 8:30:55 AM	1.0123	69.0	°F				
2151	10/10/2026 8:35:57 AM	1.0123	68.0	°F				

Update ID 2131

Update Date & Time

10/10/2026 6:41:28 AM

Gravity 1.0123

Temperature 72.0 °F

Manual Measurements

Gravity

Temperature

Notes

Moved to Mini Fridge to cold crash

Save Changes And Continue Editing

Save Changes Then Return To The Dashboard

About This Change

Remove This Session Update

Select Original Gravity Session Update

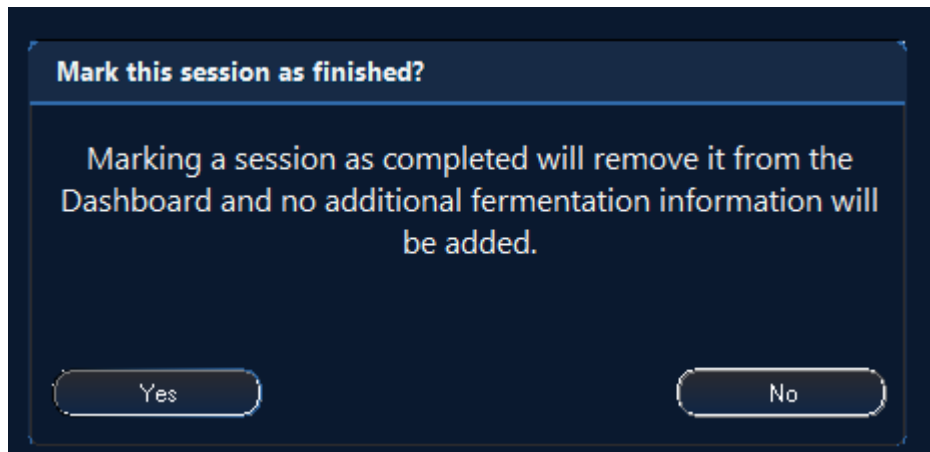
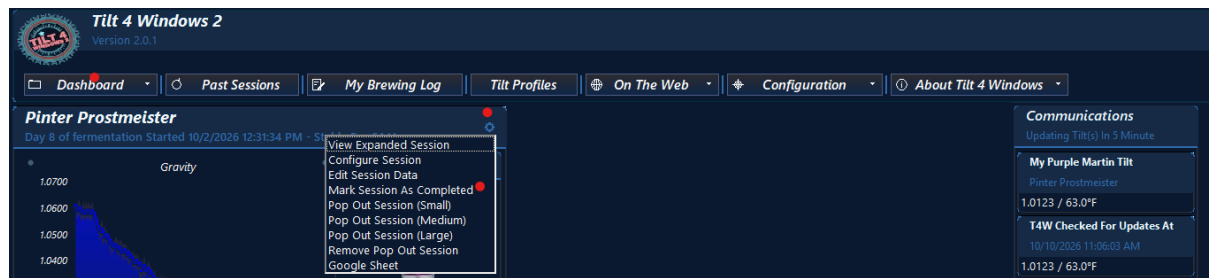
Click on the session update you want to edit. You can then adjust the gravity reading, temperature reading or can remove the session update from the session file.

While you are editing this session any new fermentation updates that arrive will be processed but will not appear in the session editor until you exit the session editor.



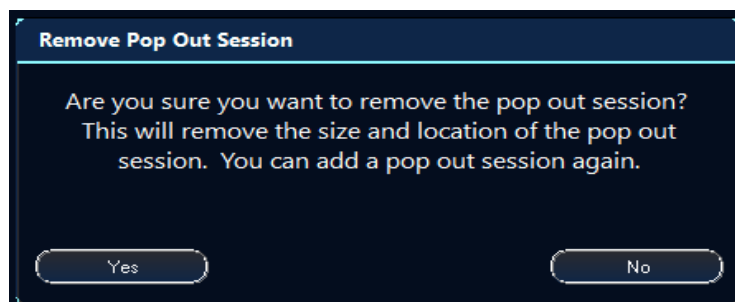
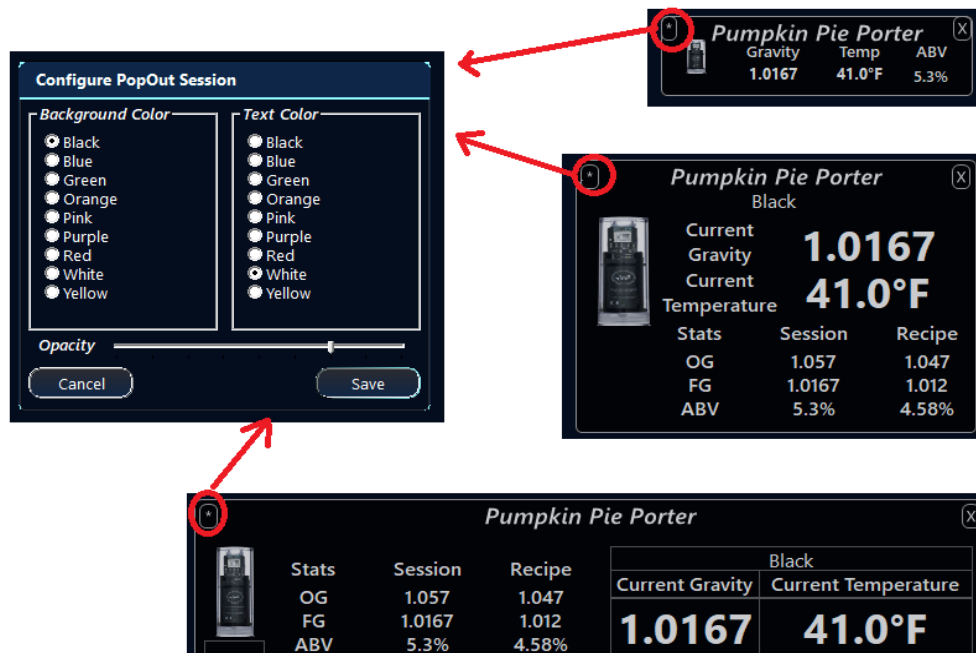
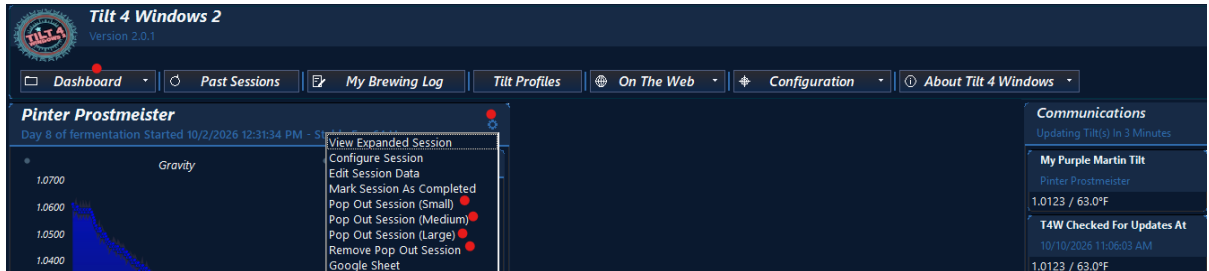
Marking a Session as Completed

- Completion removes it from the active Dashboard, stops adding fermentation data and moves the session to the Past Sessions tab. Click **Yes** or **No** to cancel



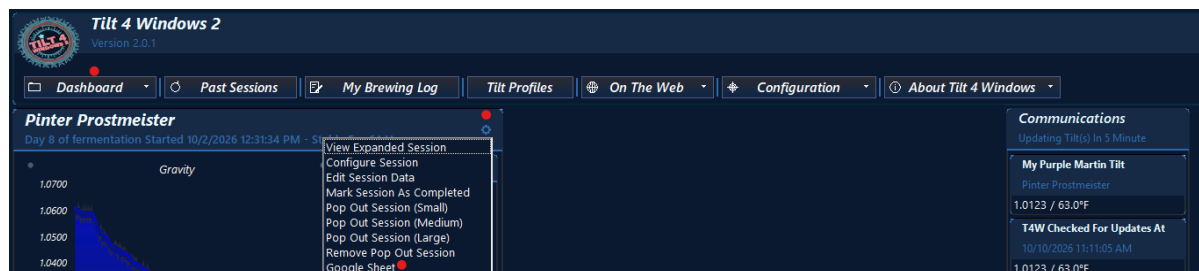
Pop Out Sessions- (Small, Medium, Large, Remove)

- Pop Out Session provides a compact, separate window for monitoring active fermentation without keeping the full T4W Dashboard open. Three sizes are available — Small, Medium, and Large — with progressively more session information displayed.
- Click the small button in the upper-left corner of the Pop Out window to configure its background color, text color, and opacity. One useful option is to set the Pop Out background color to match the color of the Tilt being monitored. Click **Save** before exiting the screen.
- Only one Pop Out window can be open at a time. To change to a different size, select the **Remove Pop Out Session** from the Dashboard Option menu and then select the new size.



Google Sheet

- T4W contains a quick and easy way to monitor your fermentation from anywhere using Google Sheets.
- T4W supports two ways of providing information to Google Sheets –
 - the custom way (which means you have followed the instructions on the Hydrometer website and have the Google Sheet in your Google account) and
 - the automated setup (which means T4W sets up the Google Sheet to be automatically shared with you).
- You can access your Google Sheet (if set up) via the Dashboard Options Gear, Expanded View, or the Past Sessions screens. You can also access it directly through you Google Drive Shared with Me Folder.

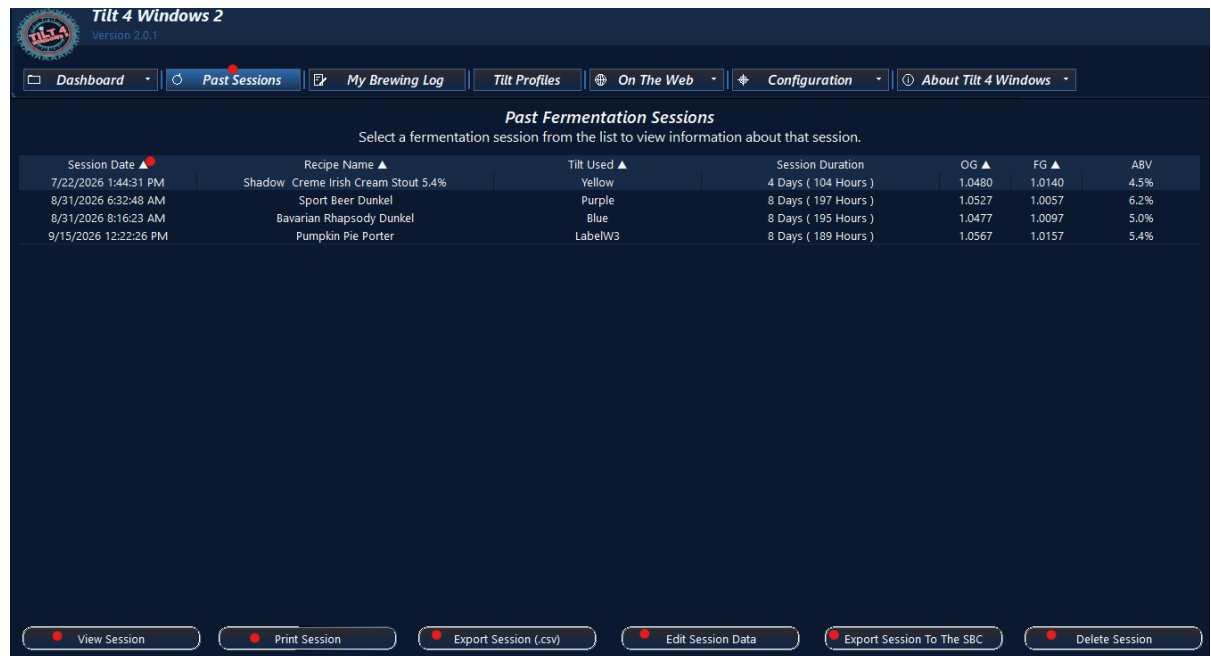


File Edit View Insert Format Data Tools Gemini Extensions Help							
Q Menus 100% 123 Arial 10 B I A							
	A	B	C	D	E	F	G
1			Timepoint	SG	Temp (°F)	Color	Beer
2		From Date: 9/15/2026 12:19:29	9/20/2026 16:21:36	1.0167	74.0	BLACK	Pumpkin Pie Porter
3		To Date: 9/20/2026 16:21:36	9/20/2026 16:16:28	1.0167	74.0	BLACK	Pumpkin Pie Porter
4		Time Frame: all	9/20/2026 16:11:21	1.0167	74.0	BLACK	Pumpkin Pie Porter
5		Temp. Units: Fahrenheit	9/20/2026 16:05:51	1.0167	74.0	BLACK	Pumpkin Pie Porter
6		Ferm. Units: SG	9/20/2026 16:00:43	1.0167	74.0	BLACK	Pumpkin Pie Porter
7		SG	9/20/2026 15:55:38	1.0167	74.0	BLACK	Pumpkin Pie Porter
8		Current: 1.0167	9/20/2026 15:50:29	1.0167	74.0	BLACK	Pumpkin Pie Porter
9		First (OG) 1.0567	9/20/2026 15:45:21	1.0167	74.0	BLACK	Pumpkin Pie Porter
10		8 hr Daily Ferm. Rate 0.0014	9/20/2026 15:40:19	1.0167	74.0	BLACK	Pumpkin Pie Porter
11		24 hr Daily Ferm. Rate 0.0013	9/20/2026 15:35:17	1.0167	74.0	BLACK	Pumpkin Pie Porter
12		Ferm. Rate Trend: Steady	9/20/2026 15:30:15	1.0167	74.0	BLACK	Pumpkin Pie Porter
13		Duration (days): 5.17	9/20/2026 15:25:13	1.0167	74.0	BLACK	Pumpkin Pie Porter
14		High: 1.0567	9/20/2026 15:20:10	1.0167	74.0	BLACK	Pumpkin Pie Porter
15		Low: 1.0167	9/20/2026 15:15:08	1.0167	74.0	BLACK	Pumpkin Pie Porter
16		Temp (°F)	9/20/2026 15:10:06	1.0167	74.0	BLACK	Pumpkin Pie Porter
17		Current: 74.0	9/20/2026 15:05:04	1.0167	74.0	BLACK	Pumpkin Pie Porter
18		Average: 73.3	9/20/2026 15:00:02	1.0167	74.0	BLACK	Pumpkin Pie Porter
19		Duration (days): 5.17	9/20/2026 14:54:00	1.0167	74.0	BLACK	Pumpkin Pie Porter
20		High: 76.0	9/20/2026 14:48:58	1.0167	74.0	BLACK	Pumpkin Pie Porter
21		Low: 70.0	9/20/2026 14:43:53	1.0167	74.0	BLACK	Pumpkin Pie Porter
22		Calculations	9/20/2026 14:38:47	1.0167	74.0	BLACK	Pumpkin Pie Porter
23		Apparent Attenuation: 70.61%	9/20/2026 14:33:39	1.0167	74.0	BLACK	Pumpkin Pie Porter
24		Standard Method ABV: 5.25%	9/20/2026 14:28:36	1.0167	74.0	BLACK	Pumpkin Pie Porter
25		At SG (hours): 15.13	9/20/2026 14:23:26	1.0167	74.0	BLACK	Pumpkin Pie Porter
26		Email Alerts: ☒	9/20/2026 14:18:24	1.0167	74.0	BLACK	Pumpkin Pie Porter
27		SG BELOW 1.015	9/20/2026 14:13:22	1.0167	74.0	BLACK	Pumpkin Pie Porter
28		SG Last Reading: 1.0167	9/20/2026 14:07:20	1.0167	74.0	BLACK	Pumpkin Pie Porter
29		Alarm Status: FALSE	9/20/2026 14:02:18	1.0167	74.0	BLACK	Pumpkin Pie Porter
30		Date Last Email Sent: 9/17/2026 20:32:18	9/20/2026 13:57:15	1.0167	74.0	BLACK	Pumpkin Pie Porter
31		Number of Emails Sent: 1	9/20/2026 13:52:12	1.0167	74.0	BLACK	Pumpkin Pie Porter
32		Apparent Att ABOVE 70.6%	9/20/2026 13:45:45	1.0167	74.0	BLACK	Pumpkin Pie Porter
33		Apparent Att Last Reading: 70.6%	9/20/2026 13:40:38	1.0167	74.0	BLACK	Pumpkin Pie Porter
34		Alarm Status: FALSE	9/20/2026 13:35:03	1.0167	74.0	BLACK	Pumpkin Pie Porter



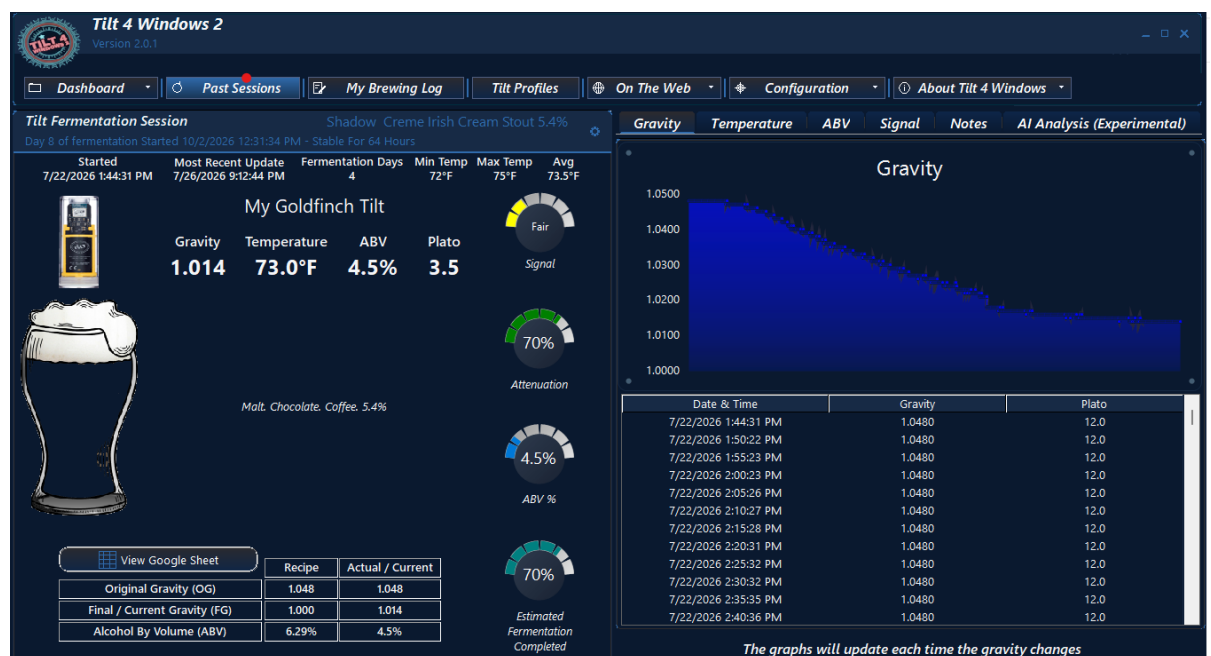
Past Sessions Tab

This tab is where you can View, Print, Export, Edit or Delete completed sessions.
Select a fermentation session from the list to view information about that session.
You can sort columns by clicking any of the triangles.



Past Session → View Session Tab

This view is basically the same as what is seen on the Active Session Extended View Dashboard screen.



My Brewing Log Tab

This tab is where you can view and make notes for the recipe you used in the brew.

After a fermentation session is complete, My Brewing Log provides a place to review and record additional information about the brew, including recipe details, ingredients, fermentation, carbonation, tasting notes, bottling or kegging notes, and ratings. Click on a session to view and edit that entry in your brewing log. You can sort columns by clicking the triangles.

My Brew Log Main Screen

Tilt 4 Windows 2
Version 2.0.1

Dashboard | Past Sessions | **My Brewing Log** | Tilt Profiles | On The Web | Configuration | About Tilt 4 Windows

Fermentation Sessions
Click on a session to view and edit that entry in your brewing log.

Date ▲	Recipe Name ▲	Tilt Used ▲
7/26/2026	Shadow Creme Irish Cream Stout 5.4%	Yellow
9/8/2026	Sport Beer Dunkel	Purple
9/8/2026	Bavarian Rhapsody Dunkel	Blue
9/23/2026	Pumpkin Pie Porter	LabelW3

Pumpkin Pie Porter Recipe Details

A malty, bitter, and often somewhat hoppy dark beer with a balanced, roasted, and frequently chocolatey character.

2021 BJCP Style Guide
American Porter - 20A - Ale

RECIPE	STYLE	ACTUAL
1.047	Original Gravity 1.050 - 1.070	1.0567
1.012	Final Gravity 1.012 - 1.018	1.0157
International Bitterness Units (IBUs) 25 - 50		
Standard Research Method (SRM) 13		
Alcohol By Volume (ABV) 4.6		

Session Start Date / Time
9/15/2026 12:22:26

Brewer
Jack

Assistant Brewer

Batch Size
2.00 Gallons / 7.57 Liters

Efficiency
50.00%

Recipe Source

Print Brewer's Log | Save Changes

My Brewing Log → Recipe Details Tab

Tilt 4 Windows 2
Version 2.0.1

Dashboard | Past Sessions | **My Brewing Log** | Tilt Profiles | On The Web | Configuration | About Tilt 4 Windows

Fermentation Sessions
Click on a session to view and edit that entry in your brewing log.

Date ▲	Recipe Name ▲	Tilt Used ▲
7/26/2026	Shadow Creme Irish Cream Stout 5.4%	Yellow
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9/8/2026	Bavarian Rhapsody Dunkel	Blue
9/23/2026	Pumpkin Pie Porter	LabelW3

Pumpkin Pie Porter Notes & Ratings

Recipe Details | Ingredients | Water Profile | Fermentation | Carbonation | Notes & Ratings

Recipe | Brewer's | Next Time Notes | Sensory Notes | Bottling Notes | Kegging Notes | Ratings

1 American Porter Brewing Extract (HME)
1 Packet of Dry Brewing Yeast
2 Packets of BrewMax LME Golden
1 Packet of Lactose Sugar
1 Packet S-04 Dry Ale Yeast
1 Packet of No-Rinse Cleanser
15oz of Pumpkin Puree
1/2 teaspoon of Nutmeg
1/2 teaspoon of Ground Ginger
1/2 teaspoon of Coarse Sea Salt
1 teaspoon of Vanilla Extract
1 teaspoon of Cinnamon

Remove the yeast packet from under the lid of the can of Brewing Extract (not needed for this recipe), then place the unopened can and BrewMax LME's in hot tap water.

In your clean 4-quart or larger pot pour 4 cups of water. Bring this mixture up to a low boil, then add all of the spices, vanilla extract and lactose mix and remove from heat.

Open the can of Brewing Extract and the LME's and pour the contents into the hot mixture in your pot. Then pour in the 15oz Can of Pumpkin Puree. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.

Print Brewer's Log | Save Changes



My Brewing Log → Ingredients Tab

**Tilt 4 Windows 2**
Version 2.0.1

Dashboard

Past Sessions

My Brewing Log

Tilt Profiles

On The Web

Configuration

About Tilt 4 Windows

Fermentation Sessions
Click on a session to view and edit that entry in your brewing log.

Date ▲	Recipe Name ▲	Tilt Used ▲
7/26/2026	Shadow Creme Irish Cream Stout 5.4%	Yellow
9/8/2026	Sport Beer Dunkel	Purple
9/8/2026	Bavarian Rhapsody Dunkel	Blue
9/23/2026	Pumpkin Pie Porter	LabelW3

Pumpkin Pie Porter
Ingredients

Recipe Details

Ingredients

Water Profile

Fermentation

Carbonation

Notes & Ratings

Fermentables

Hops

Miscs

Yeasts

Amount	Description	Type	Yield	SRM
1lbs + 7.00oz / 666.1g (59.5%)	Liquid Malt Extract (LME) - Dark	Extract	76	30
1lbs / 453.5g (40.5%)	Dry Malt Extract (DME) - Wheat	Dry Extract	93	3

2 Fermentables with a total weight of 2lbs + 7.00oz / 1kg + 120g

Print Brewer's Log

Save Changes

My Brewing Log → Water Profile Tab

**Tilt 4 Windows 2**
Version 2.0.1

Dashboard

Past Sessions

My Brewing Log

Tilt Profiles

On The Web

Configuration

About Tilt 4 Windows

Fermentation Sessions
Click on a session to view and edit that entry in your brewing log.

Date ▲	Recipe Name ▲	Tilt Used ▲
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9/23/2026	Pumpkin Pie Porter	LabelW3

Pumpkin Pie Porter
Water Profile

Recipe Details

Ingredients

Water Profile

Fermentation

Carbonation

Notes & Ratings

Water Profile Name

Water Gallons

Water Liters

Calcium (Ca) PPM

Magnesium (Mg)

Sodium (Na)

Chloride (Cl)

Sulfate (SO4)

Notes

Print Brewer's Log

Save Changes

My Brewing Log → Fermentation Tab

**Tilt 4 Windows 2**
Version 2.0.1

Dashboard

Past Sessions

My Brewing Log

Tilt Profiles

On The Web

Configuration

About Tilt 4 Windows

Fermentation Sessions
Click on a session to view and edit that entry in your brewing log.

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9/8/2026	Bavarian Rhapsody Dunkel	Blue
9/23/2026	Pumpkin Pie Porter	LabelW3

Pumpkin Pie Porter

Water Profile

Recipe Details

Ingredients

Water Profile

Fermentation

Carbonation

Notes & Ratings

Water Profile Name

Water Gallons

Water Liters

Calcium (Ca) PPM

Magnesium (Mg)

Sodium (Na)

Chloride (Cl)

Sulfate (SO4)

Notes

Print Brewer's Log

Save Changes

My Brewing Log → Carbonation Tab

**Tilt 4 Windows 2**
Version 2.0.1

Dashboard

Past Sessions

My Brewing Log

Tilt Profiles

On The Web

Configuration

About Tilt 4 Windows

Fermentation Sessions
Click on a session to view and edit that entry in your brewing log.

Date ▲	Recipe Name ▲	Tilt Used ▲
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9/8/2026	Bavarian Rhapsody Dunkel	Blue
9/23/2026	Pumpkin Pie Porter	LabelW3

Pumpkin Pie Porter

Carbonation

Recipe Details

Ingredients

Water Profile

Fermentation

Carbonation

Notes & Ratings

☒ Force Carbonation

☐ Priming Sugar

Carbonation Guidelines
American Porter

Minimum

Maximum

2.5

3.0

Recipe Carbonation

.0

Carbonation Temperature

Fahrenheit

Celsius

37.9

3.3

Select Priming Sugar Used

☐ Belgian Candy Sugar

☐ Brown Sugar

☐ Candy Syrup

☐ Corn Sugar (Dextrose)

☐ Corn Syrup

☐ Dry Malt Extract (DME)

☐ Honey

☐ Maple Syrup

☐ Molasses

☐ Sorghum Syrup

☐ Sucrose (Table Sugar)

☐ Turbinado

☒ Other

Print Brewer's Log

Save Changes

Doc Rev 1.0.0 | T4W 2- v2.0.1



My Brewing Log → Notes & Ratings Tab

**Tilt 4 Windows 2**
Version 2.0.1

Dashboard

Past Sessions

My Brewing Log

Tilt Profiles

On The Web

Configuration

About Tilt 4 Windows

Fermentation Sessions
Click on a session to view and edit that entry in your brewing log.

Date ▲	Recipe Name ▲	Tilt Used ▲
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9/23/2026	Pumpkin Pie Porter	LabelW3

Pumpkin Pie Porter

Notes & Ratings

Recipe Details

Ingredients

Water Profile

Fermentation

Carbonation

Notes & Ratings

Recipe

Brewer's

Next Time Notes

Sensory Notes

Bottling Notes

Kegging Notes

Ratings

1 American Porter Brewing Extract (HME)
1 Packet of Dry Brewing Yeast
2 Packets of BrewMax LME Golden
1 Packet of Lactose Sugar
1 Packet S-04 Dry Ale Yeast
1 Packet of No-Rinse Cleanser
15oz of Pumpkin Puree
1/2 teaspoon of Nutmeg
1/2 teaspoon of Ground Ginger
1/2 teaspoon of Course Sea Salt
1 teaspoon of Vanilla Extract
1 teaspoon of Cinnamon

Remove the yeast packet from under the lid of the can of Brewing Extract (not needed for this recipe), then place the unopened can and BrewMax LME's in hot tap water.

In your clean 4-quart or larger pot pour 4 cups of water. Bring this mixture up to a low boil, then add all of the spices, vanilla extract and lactose mix and remove from heat.

Open the can of Brewing Extract and the LME's and pour the contents into the hot mixture in your pot. Then pour in the 15oz Can of Pumpkin Puree. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.

Print Brewer's Log

Save Changes

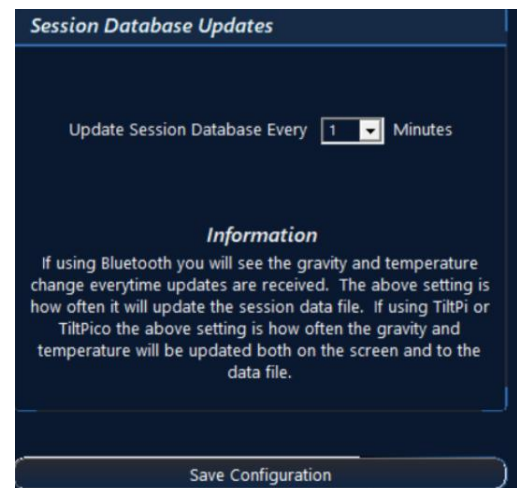


Tilt Profiles Tab

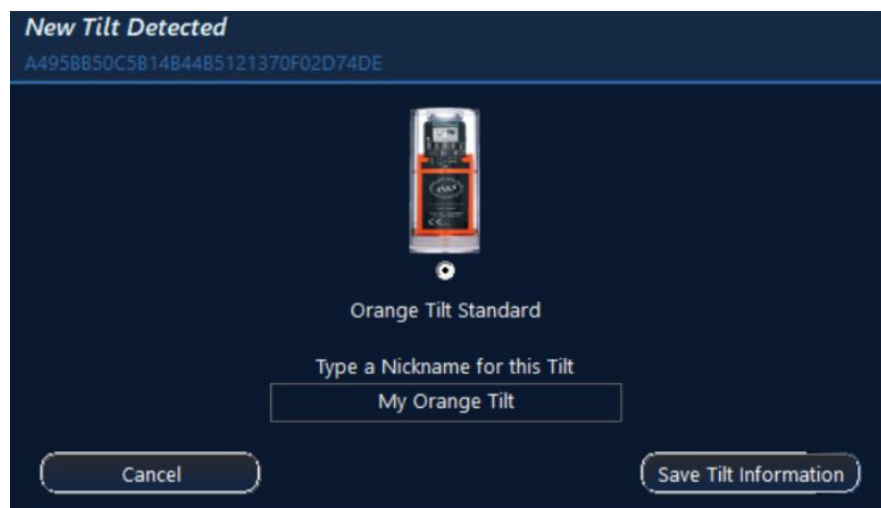
This tab is where you can view and edit information about your Tilt(s) and do calibrations.

Adding Tilt(s) to T4W

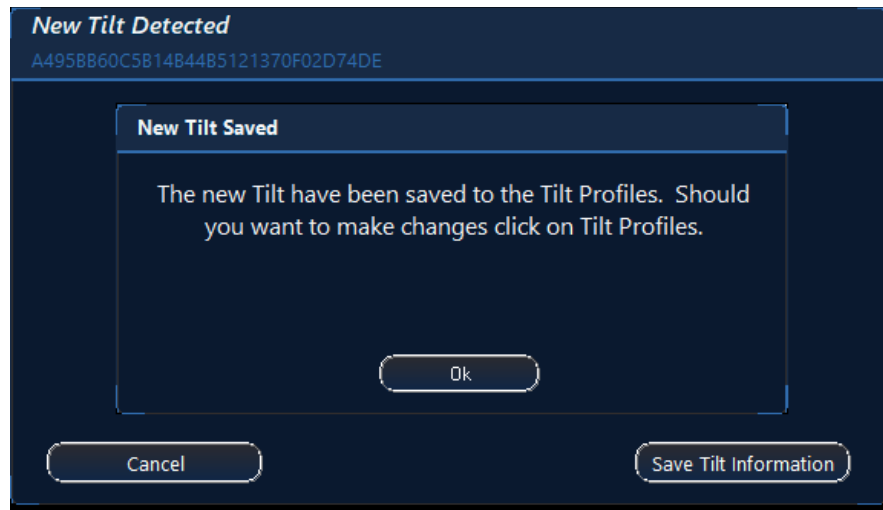
- Your Tilt(s) will be automatically detected by T4W. While on the Dashboard window place your Tilt in a glass or bowl of water.
- Once your Tilt has been detected you will receive a new popup window which shows some information about your Tilt and has a place for you to give your Tilt a Nickname for use within T4W. Type in a Nickname for this tilt (for example My Blue Tilt) and then click the Save Tilt Information button located at the bottom right corner of the window.
- **Note:** Tilt 4 Windows will continually search for the first Tilt. After the first Tilt has been detected Tilt 4 Windows will then search for additional Tilts based on the setting in the **User & Main Configuration**. If you would like to accelerate the process of adding additional Tilts, change the setting to 1 minute by typing a 1 into the box and then save the changes. Making this change will search for additional Tilts once each minute. If you make this change, make sure to go back into the User & Main Configuration and change the setting back. The lower the number (minutes) the more session updates that are saved to each session database which causes additional calculations (which will slow the program down) and is unnecessary. Settings of 30 minutes will add two settings per hour to the session database, 20 minutes will add three, 15 minutes will add four.



○



○



- If you have an additional Tilt you would like to add simply place it in a glass or bowl of water and the next time Tilt 4 Windows looks for updates (based on the amount of time you configured in the User & Main Configuration) you will receive the same New Tilt Detected Window. You can continue this process until all your Tilts have been added to T4W.
- If you are using a *Tilt Pro* or a *Tilt Pro Mini*, Tilt 4 Windows will show both and you must select the one you are using.



Configure Your Tilt(s)

- To configure your Tilt(s) after they have been detected by T4W click on the Tilt Profiles tab located at the top of the Dashboard.
- The Tilt Profiles window will be displayed. Click on the Tilt you would like to make changes to from the list on the left. You can then view information about that Tilt as well as change the Nickname and Calibrate.
- The ? button next to each Calibrate button will give information on how to complete the calibration. You can also add notes about the Tilt – for example changed battery on 01/01/2023. Click the **Save Changes** button after you have made any changes.

Tilt 4 Windows 2
Version 2.0.0

Dashboard | Past Sessions | My Brewing Log | **Tilt Profiles** | On The Web | Configuration | About Tilt 4 Windows

Tilts That Have Connected To Tilt 4 Windows

Tilt Nickname	MAC Address	Battery Weeks	Last Date Connected	ID
My Goldfinch Tilt	CF5CED:A5:6A:EA	4	10/8/2026 5:30:23 PM	6
My Purple Martin Tilt	D3:FE:AE:90:D5:F1	4	10/9/2026 11:35:41 AM	7
My Bluebird Tilt	FF:B7:B5:6E:6A:8C	4	10/8/2026 5:30:24 PM	8
My Black Raven	D1:0E:D2:F4:9E:02	1	9/23/2026 9:14:27 AM	9

Select a Tilt from the list to make changes

Nickname: Tilt 4 Windows ID: MAC Address:

Last Date Connected: Initial Date Tilt Added To Tilt 4 Windows: Battery Last Changed:

UID:

☐ Tilt Standard
☐ Tilt Pro
☐ Tilt Pro Mini

Calibration

	Water/Sugar SG	Tilt Reading	Offset	Applied SG
1st	1.000	Calibrate		1.000
2nd	1.061	Calibrate		1.061
3rd	1.120	Calibrate		1.120

Notes

Calibrating Your Tilt(s)

The screenshot shows the 'Tilt 4 Windows 2' software interface. On the left, a list of connected Tilt devices is shown with columns for Nickname, MAC Address, Battery Weeks, Last Date Connected, and ID. The right panel is titled 'Select a Tilt from the list to make changes' and shows details for 'My Goldfinch Tilt'. Below this, a 'Calibration' section is highlighted with a red circle. It contains a table for entering calibration data:

	Water/Sugar SG	Tilt Reading	Offset	Applied SG
1st	1.000	1.000	0.0000	1.000
2nd	1.061	1.062	-0.0010	1.061
3rd	1.120	1.119	0.0010	1.120

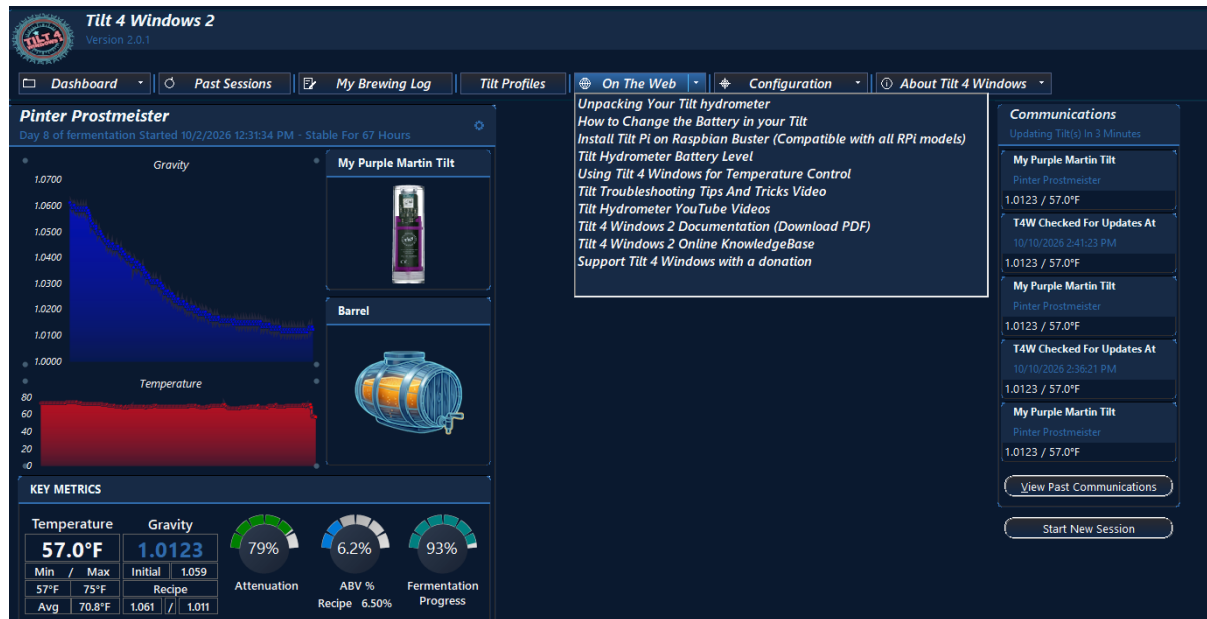
Below the table is a 'Notes' section with a text area containing calibration history and a 'Remove This Tilt' button. At the bottom right is a 'Save Changes' button.

- **Methods:** There are two methods that can be used to calibrate your Tilts, the **Factory** method or by using the built in Calibration of **Tilt 4 Windows**.
 - The weight of the battery matters. Not all brands or countries of origin are the same weight. It is important that the new battery weighs approximately 16.5g. If in doubt, weigh it!
- **Which one should you use?**
 - Either one will work. It's a personal preference.
 - The Factory Calibration stores the values inside the Tilt device.
 - The T4W software stores the values in the program.
 - The two methods use the same three calibration solutions, but the workflow is different:
 - **Factory calibration:** 1.120 → 1.061 → 1.000. The Tilt itself controls the progression. You wait for the tilt **green LED indication**. T4W displays the SG value after the green LED indication; then click **Calibrate** in T4W. The LED tells you when the Tilt considers that point ready.
 - **T4W calibration:** 1.000 → 1.061 → 1.120. There's no Tilt-generated "ready" indication driving the process; you watch the displayed reading and decide when it has stabilized, typically after several minutes, then click **Calibrate**.
 - **Manual entry isn't normally part of the Factory/T4W process.** T4W can capture the Factory Reading after the Tilt gives the green flash. You only need to manually enter those values if you are using the Tilt mobile app separately to get the SG reading.
- **Preparing Calibration Solutions (Both methods) Note: Be as accurate as possible when preparing the solutions!**
 - **1.000 SG / 0%**
 - Fill a pint glass with distilled water.

- **1.061 SG / 15%**
 - Place a quart container on the scale and tare
 - Weigh exactly: 150 g sugar
 - Weigh exactly: 850 g of distilled water
 - Total weight: 1000 g
- **1.120 SG / 28%**
 - Place a second quart container on the scale and tare.
 - Weigh exactly: 280 g sugar
 - Weigh exactly: 720 g of distilled water
 - Total weight: 1000 g
- **Factory Calibration Method**
 - Open the Tilt Profile for the color Tilt being calibrated
 - Remove and reinstall a fresh 16.5g Tilt battery to enter calibration mode.
 - The LED will flash pink showing it's now in the calibration mode
 - Place the Tilt in the 1.120 solution.
 - Wait until the gravity stabilizes and the green LED flashes.
 - Press the **Calibrate** button.
 - Tilt 4 Windows will display the value and add any necessary offsets.
 - Move the Tilt to the 1.061 solution.
 - Wait until the gravity stabilizes and the green LED flashes.
 - Press the **Calibrate** button.
 - Tilt 4 Windows will display the value and add any necessary offsets.
 - Move the Tilt to distilled water.
 - Wait for the green LED to flash three times, indicating calibration is complete.
 - Press the **Calibrate** button.
 - Tilt 4 Windows will display the value and add any necessary offsets.
 - Verify the calibration by placing the Tilt back into the 3 solutions.
- **Tilt 4 Windows Calibration Method**
 - 1st. Place the Tilt in the distilled water.
 - Wait for the reading to stabilize, 3-5 min. then press the **Calibrate** button.
 - Tilt 4 Windows will display the value and add any necessary offsets.
 - 2nd Move the Tilt in the 1.061 solution.
 - Wait for the reading to stabilize, 3-5 min. then press the **Calibrate** button.
 - Tilt 4 Windows will display the value and add any necessary offsets.
 - 3rd Move the Tilt to the 1.120 solution.
 - Wait for the reading to stabilize, 3-5 min. then press the **Calibrate** button.
 - Tilt 4 Windows will display the value and add any necessary offsets.
 - Verify the calibration by placing the Tilt back into the 1.061 and 1.120 solutions.
- **Note**, if you already know and trust the 3 values, they can be manually entered into the 3 boxes then press each calibrate button.

On The Web Tab

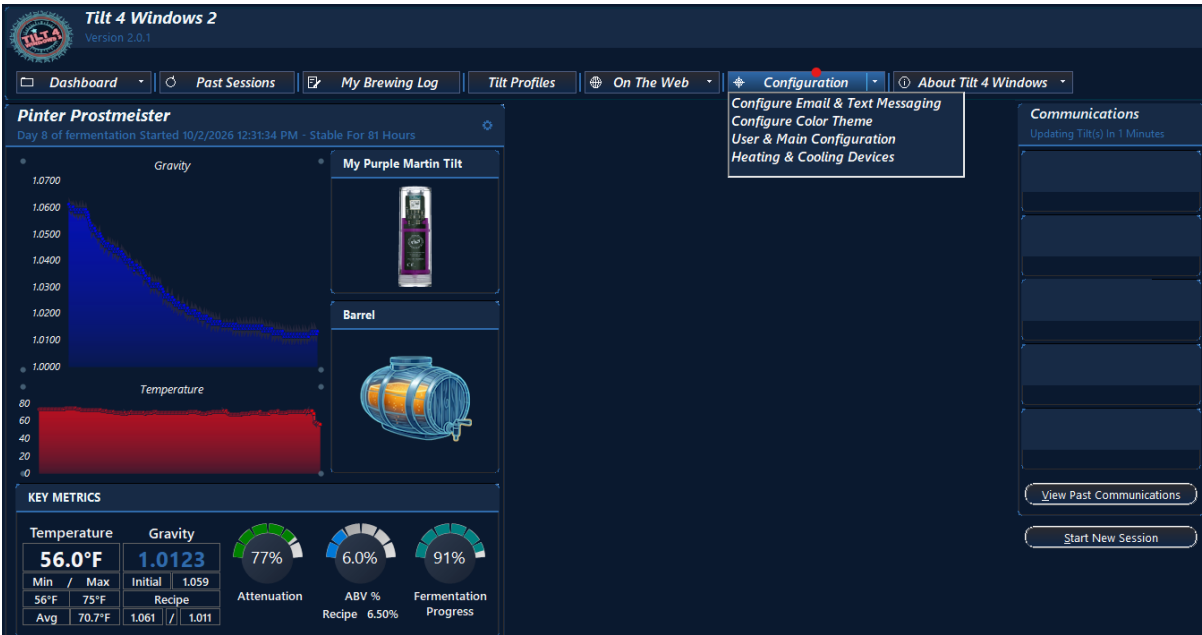
This tab provides some helpful links to other websites.



- [Unpacking Your Tilt hydrometer](#)
- [How to Change the Battery in your Tilt](#)
- [Install Tilt Pi on Raspbian Buster \(Compatible with all RPi models\)](#)
- [Tilt Hydrometer Battery Level](#)
- [Using Tilt 4 Windows for Temperature Control](#)
- [Tilt Troubleshooting Tips & Tricks Video](#)
- [Tilt Hydrometer YouTube Videos](#)
- [Tilt 4 Windows 2 Documentation \(Download PDF\)](#)
- [Tilt 4 Windows 2 Online Knowledgebase](#)
- [Support Tilt 4 Windows with a donation](#)

Configuration Tab

This tab allows you to view or change Usernames, Email address, Set Color Themes, and configure Heating and Cooling Devices.



Configuration Tab → Configure Email & Text Messaging

- First, **click on a blank line (1-6)** then enter the information on the right. Click **Save This Account** when finished.
- Note 1: The email address on the Configure Email & Text Messaging screen is the one that will receive all Tilt 4 Windows session notifications. The email use to automate Google Sheets is found the one entered on the User & Main Configuration screen
- Note : You can add more than one email account and select which notifications will be sent to that account.

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Dashboard | Past Sessions | My Brewing Log | Tilt Profiles | On The Web | **Configuration** | About Tilt 4 Windows

Notification Information

During a fermentation session Tilt 4 Windows can send you an email, text message or both each time an event has taken place (i.e. fermentation started, temperature high or low, gravity reached a set point, etc)

For this function to work you must supply your email information as your email account will be used to send email and or text message updates from Tilt 4 Windows.

#	Account Nickname	Email Address	Cellphone Number	Notifications
1				
2				
3				
4				
5				
6				

To add a new notification account (email / cellphone) click on one of the blank lines (1-6) above, enter all of the information on the right. Make sure to use the Send Test for the email to verify it is working. If a Cellphone has been entered test with the Send Test Message button. After you have verified the email is working and cellphone is working as well if entered then click the Save Configuration button to save. To modify an existing notification account click on the account from above and then update the information, test and then save.

Special Gmail and Yahoo Information

If you use Yahoo for your email you must have the paid service as the free version does not allow this function. For Gmail accounts you must enable less secure apps or use a Google App Password for this to function.
[Visit https://support.google.com/accounts/answer/185833?hl=en](https://support.google.com/accounts/answer/185833?hl=en)

Notification Account Name

Nickname for this account (i.e. Default, Management, Brewery Staff)

Email Information

Email Address or Username

Email password

Email Server Name (i.e. smtp.xyz.com)

Email port number (i.e. 465) Send Test Message

Cellphone Information

Cell Phone Number (i.e. 5551234567) Cell Phone Provider

Cell phone data and text rates may apply. Send Test Message

Notifications to be sent to this account:

- ☒ All Notifications
- ☐ Only Temperature Notifications
- ☐ Only Gravity Notifications

Memo to include as part of the session update

Remove This Account Save This Account

Configuration Tab → Configure Color Themes

Find a theme you like and be sure to click **Save Color Theme** when done.

The screenshot displays the 'Configuration' tab in the Tilt 4 Windows 2 software. The interface is divided into several sections for customizing the user interface theme.

Theme Elements
Style Tilt 4 Windows The Way You Want It.

Backgrounds
Select the element you want to change from the options on the left and then either click on the fermenter or one of the colors within it to choose that color. You can also type in a color hex code if desired.

Element Description	Color	Hex
● Main		0A192F
● Card		0A192F
● Header		172A45
● Menu		172A45

Text

Element Description	Color	Hex
● Main		F4F5F7
● Menu		FFFFFF
● Highlighted		3068AC
● Button		FFFFFF

Button

Element Description	Color	Hex
● Top of button		2C2830
● Bottom of button		0E2648

Corner Brackets

Element Description	Color	Hex
● Bracket		3068AC

Bracket Length: 0

Preconfigured Color Themes
Select a theme and then make changes

- High Tech Orange
- High Tech Blue
- Soft Blue
- Soft Green
- Stout
- Cabernet
- Merlot
- High Contrast - Black And White
- High Contrast - Black, Yellow and Green

Other T4W Interface Elements

Sample Header	Sample Header
Sample Text	Sample Text
Sample Text	Sample Text

Drop Down Selection Box

Input Box

Button

House Brown Ale
Day 14 of Fermentation- Start Date (11/11/2026 10:00:00PM)

Gravity

	Gravity
1.0010	
1.0008	
1.0006	
1.0004	
1.0002	
1.0000	

Temperature

	Temperature
1	
0.8	
0.6	
0.4	
0.2	
0.0	

Red Tilt One

VESSEL - 7 Gal Conical

KEY METRICS

Temperature		Gravity	
68.5° F		1.0200	
Min / Max		Initial	1.044
70°F	70°F	Recipe	
Avg	70°F	1.045	/ 1.020

Attenuation 75%

ABV % 5

Fermentation Progress 90%

Cancel All Changes Save Color Theme

Configuration Tab → User & Main Configuration

- The information on this screen was supplied when you configured the installation. You can change it at any time.
- **Note:** The email on the User & Main Configuration screen is the one used to automate Google Sheet.
- Remember to click **Save Configuration**

Tilt 4 Windows 2
Version 2.0.1

Dashboard | Past Sessions | My Brewing Log | Tilt Profiles | On The Web | **Configuration** | About Tilt 4 Windows

Main Configuration

User Information

Name

Email Address

This email address will be used for automated Google Sheet configuration.

Brewery's Name

Brewery Tagline, Catchphrase or Slogan

Communication Method

☒ Bluetooth

☐ TiltPi

☐ TiltPico

Display Temperatures

☒ Celsius (°C)

☐ Fahrenheit (°F)

Bluetooth Scanning Mode

☒ Basic

☐ Balanced

☐ Aggressive

Basic
Basic will scan for 10 seconds every minute - best if you use your computer for a lot of other things.

Balanced
Balanced will scan for 20 seconds every minute - best balance of scanning and use of system resources.

Aggressive
Aggressive will continuously scan - best for constant dashboard updates and for computers that are dedicated to running Tilt 4 Windows.

Session Database Updates

Update Session Database Every Minutes

Information
If using Bluetooth you will see the gravity and temperature change everytime updates are received. The above setting is how often it will update the session data file. If using TiltPi or TiltPico the above setting is how often the gravity and temperature will be updated both on the screen and to the data file.

Save Configuration

Configuration Tab → Heating and Cooling Devices

**Tilt 4 Windows 2**
Version 2.0.1

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My Brewing Log

Tilt Profiles

On The Web

Configuration

About Tilt 4 Windows

Heating & Cooling Automation Devices

Device ID	Nickname	IP Address	Protocol
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			

Device Configuration

To edit a device click on the device you want to make changes to from the list.
To add a new device click on an empty device ID from the list then enter all of the required information below.

Device ID

Device Nickname

IP Address

Protocol

About Tilt 4 Windows Tab



Tilt 4 Windows 2
Version 2.0.1

Dashboard

Past Sessions

My Brewing Log

Tilt Profiles

On The Web

Configuration

About Tilt 4 Windows

About Tilt 4 Windows 2

General

Tilt 4 Windows was developed by homebrewer Kevin Kneipper, with TiltPi and Tilt Pico support assistance from Noah Neibaron (CEO of Baron Brew / Tilt Hydrometer).

Documentation by
homebrewer and Tilt 4 Windows 2 Beta Tester Jack Paul

Support is provided through the Contact Us link on the Tilt 4 Windows Website. I am a small homebrewer who developed and support Tilt 4 Windows as a hobby.

The software is provided free of charge, although donations are appreciated and help support ongoing development.

Because this is a hobby project, telephone or 24x7 support is not available. Your questions and suggestions are important, and I ask for your patience in replying to them. I will respond as quickly as possible.

Support Tilt 4 Windows 2

Tilt 4 Windows 2 is completely free, and created for the community. We don't show ads, bundle third-party software, or sell your data.

Maintaining and updating a desktop application requires significant time and personal resources. If this tool saves you time, makes your day easier, or helps you get your work done, please consider making a donation to support its continued development.

Any contribution helps keep this project alive and accessible to everyone.

☒ Support Tilt 4 Windows

Version & Copyright Information

Version 2.0.1

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Advanced/Optional Features of T4W 2

What to Expect / Outcomes

- End of a fermentation session can be determined in two different ways
 - Manually looking at your charts to observe that the SG line has leveled off for a reasonable period of time
 - Setting a Notification for **“Time at Stable SG”**. That will send you a notification about when your SG has been stable for the hours that you set.
- After you end your session in Tilt 4 Windows, you can review, edit, add notes and print session information from the Past Sessions tab.

Additional Tips and Best Practices

Tips for monitoring, updating, or using the feature effectively over time.

- Always sanitize your Tilt device before placing it in your wort.
- Always use the correct battery and battery weight specified for your model of Tilt.
- If creating and using a Recipe.xml file, be sure that it conforms to the [standard](#).

Bluetooth Signal Strength and Tilt Placement

Tilt 4 Windows 2 displays the Bluetooth signal strength received from each Tilt Hydrometer. Signal strength is based on RSSI (Received Signal Strength Indicator). **The closer the RSSI value is to 0, the stronger the signal.**

T4W also provides a plain-language signal description such as **Strong, Fair, Poor, or Weak** to make the reading easier to interpret.

Bluetooth range can vary considerably depending on the brewing environment. Distance from the computer, walls, refrigerators or freezers, stainless steel fermenters, and other nearby equipment can all reduce the signal received from a Tilt.

For the most reliable connection:

- Keep the computer running T4W as close to the fermenter as practical.
- Minimize walls, metal appliances, and other obstructions between the Tilt and the computer.
- Avoid placing the computer or Bluetooth receiver where large metal objects block the path to the fermenter.
- If the signal is consistently Poor or Weak, try moving the computer or Bluetooth receiver closer before assuming there is a problem with the Tilt.

Signal strength does not need to remain at the strongest level at all times. The important consideration is maintaining a reliable connection so T4W continues receiving Tilt updates.

Backing Up and Restoring Tilt 4 Windows 2 Data

NOTE: This procedure applies only to upgrades from one Tilt 4 Windows 2 release to another. It does not apply when upgrading from Tilt 4 Windows Version 1 to Version 2.

When upgrading from Tilt 4 Windows 2 to newer versions, it is a good idea to back up your configurations and sessions. Here is how to do that.

1. Before doing an upgrade go to **C:\Program Files (x86)\Tilt 4 Windows 2**
2. In the installation directory there will be two folders- **Data** and **Sessions**.
3. Create a directory called **TiltBackup** somewhere safe like in your My Documents folder
4. Copy the current **Data** and **Session** folders and paste them into the **TiltBackup** folder you just created.
5. Upgrade from the current Tilt 4 Windows 2 version to the next T4W 2 release.
6. Copy the **Data** and **Session** folders from your **TiltBackup** folder, paste and overwrite those two folders in **C:\Program Files (x86)\Tilt 4 Windows 2**
7. Launch Tilt 4 Windows. Your user information, tilt profiles and past sessions should appear

FAQs /Notes

Common issues, error messages, and their solutions.

Q1: My Pop Out disappears

A1: The pop outs aren't intended to stay on top and block other open windows. T4W still needs to be running and minimized for these to be displayed

Q2: Google Sheet displays Recipe OG not the real OG

A2: Connecting to Google Sheets before T4W gets the initial reading can result in the initial Google Sheet reading to display Recipe OG. Review of the Starting a New Session- Cloud Server section. Restart the Session and when you get to the Cloud Setting tab, click the Populate from Tilt button.

If you don't want to start a new session and are comfortable working in Google Sheets, you can open the Google Sheet for that session, go to the "Data" tab and delete the first row with the Recipe OG. Note: Tilt 4 Windows assumes no responsibility for corrupting the spreadsheet by doing it incorrectly.

Q3: The Email & Text info that I entered disappeared and needed to be entered again.

A3: Click one of the 6 blank lines before entering your information.

Q4: I am not receiving text notifications.

A4: Please note some cellphone providers may block these messages (test message and or notifications) or they may delay them. If your messages are being blocked or delayed, please contact your cell phone provider or just use email notifications.

Q5: My Tilt won't calibrate

A5: This can happen if the battery weight is not within the specs of the Tilt Device. For devices using the CR123 Energizer battery, the weight must be approx. 16.5 gr, made in the USA. Other manufacturers or countries of origin often weigh higher and affect how the Tilt floats. Consult the Tilt website for recommended batteries for your model of Tilt.

APPENDIX

Products that are compatible with Tilt 4 Windows

Tilt Models



Tilt Standard Wireless Hydrometer and Thermometer: Patented Brewing Technology for Precision Monitoring & Control for Fermentation of Beer, Wine, Cider, Mead & More



Tilt Pro Wireless Hydrometer and Thermometer Black: Patented Brewing Technology for Professional Brewers with High Accuracy for Beer, Wine, Cider, Mead & More



Tilt Pro MINI Wireless Hydrometer and Thermometer RED: Patented Brewing Technology for Professional Brewers with High Accuracy for Beer, Wine, Cider, Mead & More

Smart Plug

- Used to control heating / cooling devices



Shelly Smart Plug, Smart Home Wi-Fi and Bluetooth Outlet with Power Metering, Works with Google Home, Alexa, Home Assistant, Smart Socket, No Hub, Easy Setup, Remote Control, Plus Plug US