

	Brat 1 (Grilled w. Tongs)	Brat 2 (Grilled w. Fork)	Brat 3 (Grilled then Bath)	Brat 4 (Bath then Grill)
Pre-Cook Weight	106g	106g	107g	106g
Post – Cook Weight	86g	84g	92g	94g
Difference (% Loss)	20g (18.87% )	22g (20.75%)	15g (14.02%)	22g (11.32)
Final Int. Temperature	197 F	183 F	182F after Grill, 177F after bath	150 after bath, 184 after grill
Bath Temperature	N/A	N/A	~ 197 F	~ 197 F
Cooking Time (Min:Sec)	16:31	16:31	16:31 on Grill, 10:00 Bath	16:31 Bath, 5:30 Grill
Appearance	Well browned with spots of char. Slight sheen when cut.	Well browned with spots of char. Slight sheen when cut.	Lighter brown with grill marks. Apparent sheen and liquid visible when cut.	Gray, underdeveloped browning. Apparent sheen and liquid visible when cut.
Texture	Dense, Slight Crunch to Casing, Moist	Dense, Slight Crunch to Casing, Slightly less moist than Brat 1.	Less crunch noticeable than grilled only brats, but good casing snap. Very moist.	Least crunch of all 4 samples. Slightly softer exterior. Very moist.

- All times are approximations as I had to manage taking photos and pulling product. Deviation should be no more than 1 minute.
- All Brats were roughly given 5 minute to rest before cutting.
- Brat 4 needed more time on grill but time constraints got in the way.