

Brew Name			
Version		Style	
Brewed		Bottled	
BJCP Category		Sub- Category	

Design and Back Story

Measurements			
Batch Size		Fermenter Tank	
Est. ABV		Actual ABV	
Est. IBU		Est. Calories	
Est. Original Gravity		Original Gravity	
Final Gravity		Carb. Level	
Target SRM		Final SRM	
Strike Water Temp		Time to Strike Temp	
Target Mash Temp		Mash Time	
Time to Full Boil		Total Boil Time	
Temp at 5 Minutes		Temp at 10 Minutes	
Temp at 15 Minutes		Final Pitch Temp	

Loss Tracking in Gallons			
Mash Water Volume		Mash Volume with Grist	
Volume after Mash		Post Boil Volume	
Kettle Trub Loss		Fermenter Volume	
Fermenter Evaporation		Fermenter Trub Loss	
Bottling Loss		Sampling Loss	
Bottling Volume		Bottle Yield	

Ingredients

Grains and Sugars

Amount	Type	Gap	Stage	Time

Hops

Amount	Type	Stage	Time

Adjuncts

Amount	Type	Stage	Time

Water Treatment

Amount	Type	Stage	Time

Yeast

Amount	Type	Starter Size	Vitality	Oxygenation

Brew Stages: Water Prep, Mash, Boil, Whirlpool, Primary, Secondary, Dry Hop, Bottling

Session Notes

Brewing Notes

[illegible]

Changes for Next Brew

[illegible]

Fermentation Chart – Gravity and Temp

Fermentation and Bottling Notes

[illegible]

Aroma	of 12	Appearance	of 3
Flavor	of 20	Mouthfeel	of 5
Overall	of 10	Score	

Rating	Score	Description
Outstanding	45-50	World-class example of style.
Excellent	38-44	Exemplifies style well, requires minor fine-tuning.
Very Good	30-37	Generally within style parameters, some minor flaws.
Good	21-29	Misses the mark on style and/or minor flaws.
Fair	14-20	Off flavors/aromas or major style deficiencies. Unpleasant.
Problematic	00-13	Major off flavors and aromas dominate. Hard to drink.

Flavor, Body and Aroma Notes

[illegible]