

## General Info

Brew Name / Nickname			Brew Date / Brew Day Start Time		
Style / Batch Size			Brewed By / Database Batch ID		
Target Gravity Original / Final			Target ABV % / Actual ABV %		

*Ingredients · Source: \_\_\_\_\_ · Order #: \_\_\_\_\_*

Quantity	Item	Quantity	Item	Quantity	Item

## Brew Stats

Grain Mill Gap / Filtered Water?			Water PH / Tap Water *F			Air Temp / Setup Time		
Propane Tank ID / Heat Water Time			Strike Water *F / Pre Mash Vol			Mash Temp Target / Actual		
Mash In Time / Mash Out Time			Sparge Temp / Post Mash Vol			Pre Boil Vol / Sparge Water Vol		
Flame On Time / Boil Start Time			Gravity / Efficiency			Hops1 / Hops2 Time		
Immersion Chiller / Flame Out Time			Post Boil Vol / Initial Gravity			Final Brew Vol / Original Gravity		
Start Tap / Ice Water Times			Yeast Pitch Temp / Racking Time			Vol in Primary / Room Temp		
Start Cleanup / End Cleanup Time			Ferment Start / Ferment End Date			Blow Off Tube? / Final Gravity		
Yield: ____oz / ____oz / ____oz			Bottling Date / Priming Sugar Oz			Bottled By		

## Notes · Issues · Next Times

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Additional Notes on back or attached

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