

Name: _____

Version: _____ Brew Date: _____

Batch Size: _____

Brewer: _____ Assistant Brewer: _____

Boil Volume: _____

Equipment: _____

Boil Time: _____

Assumed Efficiency: _____ Mash Tun Dead Space: _____

Est. Original Gravity: _____

Boil Off: _____

STARTER

YEAST USED: _____

PACKAGE DATE: _____

Batch Vol: _____ Est. OG: _____

Cells Needed: _____ Est. Cells Made: _____

Starter Size: _____

Pitch Size: _____	Store Size: _____
Cells Pitched: _____	Store Count: _____

MASH

MASH TIME: _____

STEP TEMP: _____

MASH INGREDIENTS		Total Grain Weight:
1 _____	10 _____	_____
2 _____	11 _____	_____
3 _____	12 _____	_____
4 _____	13 _____	_____
5 _____	14 _____	_____
6 _____	15 _____	_____
7 _____	16 _____	_____
8 _____	17 _____	_____
9 _____	18 _____	_____

Mash In ☉: _____
M-In Temp: _____
M-Out Temp: _____
Sparge In ☉: _____
Tap PH: _____
Targ. PH: _____
Rec. PH: _____

MASH: Step Time: _____ % Dilution: _____ Dilution Vol: _____

Mash Vol: _____ Mash Temp: _____ Camp (tab): _____

Acid (ml): _____ Gyp (g): _____ Cal Chl (g): _____ Eps Salt (g): _____

SPARGE: # of Steps: _____ % Dilution: _____ Sparge Dil. Vol: _____ (Vols/Adds per Step)

Sparge Vol: _____ Sparge Temp: _____ Camp (tab): _____

Acid (ml): _____ Gyp (g): _____ Cal Chl (g): _____ Eps Salt (g): _____

Total Water Needed: _____ Gal **Water/Grain (qt/lb):** _____ **Boil Vol Needed:** _____ **Boil Vol Recorded:** _____

Est. Pre Boil SG: _____ **Rec. PB SG:** _____ **Est. Mash Efficiency:** _____ **Rec. Mash Efficiency:** _____

PRE-BOIL NOTES

Name: _____

Version: _____

Brew Date: _____

BOIL

BOIL TIME: _____

Min:		Addition:		BOIL INGREDIENTS		Total IBU:	
				IBU:	Min:	Addition:	IBU:
1	_____	_____	_____	10	_____	_____	_____
2	_____	_____	_____	11	_____	_____	_____
3	_____	_____	_____	12	_____	_____	_____
4	_____	_____	_____	13	_____	_____	_____
5	_____	_____	_____	14	_____	_____	_____
6	_____	_____	_____	15	_____	_____	_____
7	_____	_____	_____	16	_____	_____	_____
8	_____	_____	_____	17	_____	_____	_____
9	_____	_____	_____	18	_____	_____	_____

Boil Start ☺: _____

Boil End ☺: _____

Whirlpool ☺: _____

Start Cool ☺: _____

Cool End ☺: _____

Ferm Cap: Y / N (# of Drops: _____) Hop Spider: Y / N Whirlfloc: Y / N (Amt: _____)

Est. Post Boil Vol: _____ Rec. Post Boil Vol : _____

Est. OG: _____ Rec. OG _____

Meas. BH Efficiency: _____

Int. Ferm Temp: _____ Pitch Temp: _____

Method of Aeration: _____ Aeration Time: _____

FERMENTATION

CHAMBER USED: _____

	DATE:	TIME:	TEMP:
1	_____	_____	_____
2	_____	_____	_____
3	_____	_____	_____
4	_____	_____	_____
5	_____	_____	_____
6	_____	_____	_____

DRY HOP #1 INGREDIENTS		DRY HOP #2 INGREDIENTS	
DATE:	# OF DAYS	DATE:	# OF DAYS
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

CARBONATION PROFILE

Date: _____

Method: _____ Vols: _____

Bottle w/ Sugar (g): _____

Keg w/ Sugar (g): _____

Force Carb PSI: _____ # Days: _____

GRAVITY RECORDINGS			
Date: _____	Day #: _____	SG Recorded: _____	
Date: _____	Day #: _____	SG Recorded: _____	
DATE: _____	FG EXP: _____	FG REC.: _____	ABV %: _____

POST-BOIL NOTES
