

First Fermentation

Batch Number/Name _____ Yield _____

Brew Type ☐ Batch ☐ Continuous Date Begun _____

Average Room Temp. _____ Storage Location _____

Ingredient	Amount + Type	Details	Notes
<input type="checkbox"/> Water		Source:	
<input type="checkbox"/> Tea		Steep Time:	
<input type="checkbox"/> Sugar		Pre-SCOBY Temp:	
<input type="checkbox"/> Starter Tea		Starter pH:	
<input type="checkbox"/> SCOBY		Hotel Name:	

Observations

Date	Notes

Date Complete _____ Days in First Fermentation _____

Second Fermentation

Recipe Name _____ Date Bottled _____

Bottle Type _____ Bottle Volume _____ Bottles Used _____

Batch Used _____ Average Room Temp. _____ Storage Location _____

Ingredient	Amount	Notes

Observations

Date	Notes

Final Tasting Notes

Date Refrigerated _____ Days in Second Fermentation _____

Total Days (Start to Finish) _____