*Extract and Extract with Specialty Grain brewers can use this sheet to keep track of ingredients and brew day notes. Depending on your processes and goals, you may or may not have the information to fill in all the fields. Fill out what you can, and use the information to improve on subsequent brew days.*

|  |  |
| --- | --- |
| **Beer Name:** | Láska |
| **Beer Style/Category:** | Pale Ale |
| **Brewer(s):** |  |
|  |  |
| **Recipe Source:** | PinarBeer.com |
| **Date:** |  |

**Specifications:**

|  |  |
| --- | --- |
| **Total Batch Volume:** | 19L |
| **Original Gravity:** |  |
| **Final Gravity:** |  |
| **Steeping Water Volume:** | 27l |
| **Steeping Water Temp.:** | 42 |
| **Steep Duration:** |  |
| **Pre-Boil Volume:** |  |
| **Pre-Boil Gravity:** |  |
| **Boil Duration:** |  |
| **Post-Boil Volume:** |  |
| **Top-up Water Volume:** |  |

**Fermentation:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Stage | Vessel | Temp. | Date | Gravity |
| Primary: |  |  |  |  |
| Racked: |  |  |  |  |

**Bottle/Keg:**

|  |  |
| --- | --- |
| **Date:** |  |
| **Carbonation Level:** |  |
| **Priming Method:** |  |

**Notes:**

|  |
| --- |
|  |

**Ingredients**

**Grain/Extract:**

|  |  |
| --- | --- |
| Weight | Type |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
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|  |  |
|  |  |

**Hops:**

|  |  |  |  |
| --- | --- | --- | --- |
| Weight | Type | AA | Time |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

**Yeast:**

|  |  |
| --- | --- |
| Type | Amount |
|  |  |
|  |  |

**Water/Treatment Plan:**

|  |  |
| --- | --- |
| Water Source/Additions | Amount |
|  |  |
|  |  |
|  |  |

**Miscellaneous Ingredients:** (Adjuncts, Priming Sugar, Fruit/Veg., Spices, Finings, etc.)

|  |  |  |
| --- | --- | --- |
| Weight | Description | Time |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |