

Name:

Category:

Subcategory:

Batch

Fermenter

Size:

glass

plastic

gal

**Water**

Tap:

Bottled:

Minerals Added:

Raw

Filtered

Boiled

Distilled

Spring

Temperature

Fridge:

°F

Room:

°F

Chilled in Fermenter: gal

Chilled: gal

Room Temp: gal

Steep: quarts

Consistency: 1 2 3 4 5 6 7 8 9 10

←Thin Thick→

**Extracts / Hops / Yeast**

Malt Extract: lbs

Malt Extract: lbs

Adjuncts: lbs % AA

Bittering Hops: oz

Flavor Hops: oz

Aroma Hops: oz

$\sum\{(oz \times \%AA)/batch\ size\} = HBU:$

Yeast:

Dry / Liquid

**Grains**

lbs

lbs

lbs

lbs

lbs

lbs

lbs

Total: lbs

**Mash**

Actual

Desired

Strike: °F °F

Initial: °F °F

Stable: °F °F

Start Time:

Finish Time: Min

Sparge: °F °F

Sparge: gal gal

**Notes**

**Wort**

Time

Actual

Desired

To Heat:

Steep: °F °F

First Boil:

Steep: Min Min

Bittering Hops:

Brew: Min Min

Flavor Hops:

B.Hops: Min Min

Aroma Hops:

F.Hops: Min Min

Rmv from Heat:

A.Hops: Min Min

Ice Bath:

Rmv from Ice Bath:

Skimming Start:

Temp: °F

Skimming Stop:

Actual		Desired	Water Added / Balance	
OG: _____	<i>Measured</i>	OG: _____	Boiled: _____	<i>gal</i>
Temp: _____	°F	TG: _____	In Fermenter: _____	<i>gal</i>
OG: _____	<i>Interpolated</i>		From MASH: _____	<i>gal</i>
Pitch Yeast: _____	<i>am/pm</i>		Boiling losses <i>~0.48 gal / inch</i> : _____	<i>gal</i>
			Total: _____	<i>gal</i>

Primary Fermentation				
°F	G	Date	Time	Notes
_____	_____	/	<i>am/pm</i>	_____
_____	_____	/	<i>am/pm</i>	_____

Secondary Fermentation				
°F	G	Date	Time	Notes
_____	_____	/	<i>am/pm</i>	_____
_____	_____	/	<i>am/pm</i>	_____

Bottling			Date:		
Water	_____	cups (raw / filtered / distilled / spring)	#	_____	12 oz
Priming	_____	cups / oz	#	_____	22 oz
Sugar	_____	(type)			
Boiled	_____	minutes			

Kegging	Date:
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Final Product	Brewed	Bottles (oz)	
OG: _____	Gallons	Ounces	12 22
TG: _____	4.0	512	42 24
OG-TG x 131 = _____ % Alcohol	4.5	576	48 27
Notes: _____	5.0	640	53 29
_____	5.5	704	58 32
_____	6.0	768	64 35
_____			
_____			
_____			
_____			

G = Specific Gravity  
OG = Original Gravity  
TG = Terminal or Final Gravity