

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

Initial: °F

Stable: °F

Start Time:

Finish Time: Min

Sparge: °F

Sparge: gal

Notes

Wort

Time

Actual

Desired

To Heat:

Steep: °F

First Boil:

Steep: Min

Bittering Hops:

Brew: Min

Flavor Hops:

B.Hops: Min

Aroma Hops:

F.Hops: Min

Rmv from Heat:

A.Hops: Min

Ice Bath:

Rmv from Ice Bath:

Skimming Start:

Temp: °F

Skimming Stop: