

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