

Basic data					
Date:		Start of brewing procedure – time:		End of brewing procedure – time:	
Recipe					
Malt kg – Hops g – Water l:					
Brewing procedure					
Procedure phase		Temperature		Duration	
Mashing in:					
1st Protein rest phase:					
2nd Maltose rest phase:					
3th Sugar rest 1 phase:					
4rd Sugar rest 2 phase:					
Iodine test:		Purification:		Replenishment – litres:	
ACTUAL wort gravity measurement:		°Plato:		Litres:	
TARGET wort gravity measurement:		°Plato:		Litres:	
Wort boiling:		Total duration:	1st Hop addition:	2st Hop addition:	3rd Hop addition:
Whirlpool:	Cooling:	Wort removal:	Decanting:	Wort gravity - °P:	Yeast addition:
Fermentation process/ after-fermentation process					
Start of fermentation – date:			Fermentation temperature:		
Decanting date – date:	Wort gravity - °P:		Wort addition:	Maturation vessel:	
Tasting					
Taste, colour, behaviour of foam, carbon dioxide, faults:					
Improvements					