

Brew Date: _____

Beer Type:

Boil Time: _____ Brew Number: _____

Other Ingredients

Name	Amount	Added @

Type:

Avg Attenuation:

Optimum Temperature: _____

Starter Notes:

Volume:

Decanted:

Fermentation Schedule

Type	Days	Temp	Date

Quick Notes

Batch Vital Statistics

	Expected	Actual
OG		
FG		
Boil OG		
IBU		
SRM		
Carbonation Level		

Hydrometer readings – 60F / 15.5C

Reading	Date	Stage / Notes

Total Cost

Grains:	Total:
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Hops:

Yeast:

Other: