

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: |
|---------|--------|

Hops:

Yeast:

Other: