

Brewer: \_\_\_\_\_

Recipe Name: \_\_\_\_\_

Batch Size: \_\_\_\_\_ Boil Size: \_\_\_\_\_ Efficiency: \_\_\_\_\_

Grains		
Name	Amount	Notes

Hops			
Type	Amount	AA	Boil Time

Batch Vital Statistics		
	Expected	Actual
OG		
FG		
Boil OG		
IBU		
SRM		
Carbonation Level		

Hydrometer readings – 60F / 15.5C		
Reading	Date	Stage / Notes

Brew Date: \_\_\_\_\_

Beer Type: \_\_\_\_\_

Boil Time: \_\_\_\_\_ Brew Number: \_\_\_\_\_

Other Ingredients		
Name	Amount	Added @
Yeast		

Type: \_\_\_\_\_

Avg Attenuation: \_\_\_\_\_

Optimum Temperature: \_\_\_\_\_

Starter Notes: \_\_\_\_\_

Volume: \_\_\_\_\_

Decanted: \_\_\_\_\_

Fermentation Schedule			
Type	Days	Temp	Date

Quick Notes	

Total Cost	
Grains: _____	Total: _____
Hops: _____	
Yeast: _____	
Other: _____	