MASH LOG

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| --- |
| 2019-05-16 |
| Bourbon |
| 2019/03-3G |

## 

DATE:

MASH TYPE:

MASH NUMBER:

## Ingredients:



Volume: L

Fermentation vessel:

Material:

Weight or volume:

Order number:

|  |  |  |
| --- | --- | --- |
| Corn | 200 | 16167 |
| Rye | 25 | 16321 |
| Malted Barley | 25 | 1500 |
|  |  |  |
|  |  |  |

## MASHING NOTES:

### INGREDIENT TEMP°F TIME

OTHER NOTES:

### pitch: °@

pitch: °@

pitch: °@

pitch: °@

Malt rest: °@

finish date:

Final gravity:

Starting gravity:

Yeast pitch: °@

PUMP TO FERMENTER: °@

I declare under the penalties of perjury that this log sheet, including supporting documents, has been examined by me and, to the best of my knowledge and belief, is true, correct, and complete.

Signed

Title