

Name:  
Batch Size:  
Batch No.  
Calories/Carbs:  
per 12oz

Brew Date:  
Brew Start/Stop: -  
Boil: 60  
Brew System: Brewzilla 35L / SSB 15g



### MASH LOG

15m	Pre-heat Mash Tun SSBT 15g Only	120		
			00	
	Heat Mash Water [ ] gallons	161	10	Setup New Tilt Log <input type="checkbox"/> Pre Cool Setup, Fermentor Prep <input type="checkbox"/>
	START MASH BZ: Turn on pump @25% <input type="checkbox"/> SSBT: Start HERMS for vorlauf <input type="checkbox"/>	TEMP @60m	20	
			30	
	Heat Sparge Water @30 minutes [ ] gallons	178	40	
			45	
	Sparge BZ Sparge, then re-circ 30m <input type="checkbox"/> Prep Boil Items, hops, etc. <input type="checkbox"/>		50	
			60	
	STOP MASH TOTAL TIME =		WHIRLPOOL (15 minutes, settle 10 minutes)	
<input type="checkbox"/>	Take Pre-Boil Readings (Below)	START COOLING	TEMP + TIME	

### WATER & GRAVITY

Gw:  
Ga: 1.33qt/lb  
Bo: .75g / 1.5g  
sL: .75g / 2g  
fL: .25g  
  
Mw = (Gw\*Ga/4)  
Sw = (Mw - Fv) + Bo + sL  
Tw = Mw + Sw  
Bw = Fv + Bo + sL (+TopUp)  
Fv = FinishedBv + fL (+TopUp)

Pre-Boil Gravity:

Pre-Boil Vol: Top Up:

End-Boil Vol: Top Up:

### FERMENTATION LOG | Vol:

<input type="checkbox"/> Tilt Color:				
<input type="checkbox"/> Pitch Yeast:				
<input type="checkbox"/> Clarity Ferm				
eFG:	FG:	ABV:	Days:	

\*Don't forget to end Tilt® logging, BrewFather Batch Update & Archive

BREWDAY TIMESHEET, HOPS & ADDITIONS LOG