

Brewer _____
 Brew date _____

Name _____
 Style _____
 Batch # _____ Batch size _____
 Boil time _____ Mash time _____

Target			
OG		ABV	
Final Gravity		Efficiency	
IBU		SRM	

Actual			
OG		ABV	
Final Gravity		Efficiency	
IBU (est)		SRM (est)	

Grains and adjuncts	
Type	Amount

Mash schedule (Step, sparge, etc.)			
Name	Infusion amount	Temp	Time
Total vol.:			

Hops			
Name	Amount	AAU	Time

Water	
Pre-boil volume	
Pre-boil gravity	
Post boil volume	
Post boil gravity	

Yeast	
Type	
Avg Attenuation	
Optimum temp	
Starter	

Extras		
	Amount	Time
Whifloc		
Campden tablets		
Nutrient		

