

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	
Total grains:			

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	

pH	
Liquor	
Mash	
Pre-boil	
Wort	

Extras		
	Amount	Time
Whifloc		
Campden tablets		
Nutrient		

