

Batch#
Brewed:
Kegged:

IBU_{est}:
OG_{meas}:
FG_{meas}:

ABV_{calc}:

Targets

Batch ____ gal, OG_{est} _____, FG_{est} _____, ____ SRM, ____ IBU_{Tin}, EFF_{bh} = ____%, ____ min Boil, ____ min Mash @ ____ °F,
V_{pre-boil} = ____ gal, SG_{pre-boil} = _____, T_{strike} = ____ °F, Mash_{thickness} = ____ qt/lb, pitch rate = ____ M/mL/°P (____ B cells)

Recipe

Fermentables (Maltster) (Malt):

____ lbs ____ oz _____ %
____ lbs ____ oz _____ %
____ lbs ____ oz _____ %
____ lbs ____ oz _____ %
____ lbs ____ oz _____ %
____ lbs ____ oz _____ %
Sugar: ____ lbs (_____) @ ____ mins _____ %

Hops (with year):

____ oz _____ (____ % AA) @ _____
____ oz _____ (____ % AA) @ _____
____ oz _____ (____ % AA) @ _____
____ oz _____ (____ % AA) @ _____
____ oz _____ (____ % AA) @ _____
____ oz _____ (____ % AA) @ _____
____ oz _____ (____ % AA) @ _____

Yeast:

____ Pkg date: _____

Ingredient Notes (crush, recipe subs, tap water pH, etc...): _____

Brew Notes

Yeast Starter: pkg/slurry of _____ with ____ Billion cells, generation# _____, ____ L starter to grow ____ B cells,
____ hrs on stir plate, crash and decant to ____ mL, Pitch ____ mL, #cells pitched ~ ____ billion cells

Mash: V_{strike} = ____ +1/2 gal @ ____ °F, + ____ mL acid, T_{mash} ____ °F, pH_{initial} = _____, + ____ mL acid, pH_{mash} = _____,
V_{run1} = ____ gal @ ____ SG, V_{batch} = ____ +1/2 gal @ ____ °F, + ____ mL lactic, V_{run2} = ____ gal @ ____ SG,
V_{pre-boil} = ____ gal @ ____ SG, EFF_{pre-boil} = ____%

Mash Notes (hot infusions, process deviations, extra tests/measurements): _____

Boil: V_{post-boil} = ____ gal, V_{into-fermenter} = ____ gal, EFF_{brewhouse} = ____%, OG = _____, T_{pitching} = ____ *F, O₂ = ____ secs

Boil Notes (dilution/DME, process/recipe deviations, power setting changes, whirlpool length): _____

Fermentation and Conditioning

Controller setting: ____ - ____ °F, V_{trub} = ____ gal, V_{net} = ____ gal, FG = _____, Carb ____ PSI

Notes (DD/MM/YY) (gravity readings, temp changes, transfers, dry hops, other additions, cold crash, pH readings, tasting notes/off-flavours):

Date: ____/____/____ Date: ____/____/____
Date: ____/____/____ Date: ____/____/____
Date: ____/____/____ Date: ____/____/____

Tasting Notes (flavour quant/qual, competition results, tweaks for rebrew) **continue on back**