

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 _____ L ___ %
___ lbs ___ oz _____ L ___ %
___ lbs ___ oz _____ L ___ %
___ lbs ___ oz _____ L ___ %
___ lbs ___ oz _____ L ___ %
___ lbs ___ oz _____ L ___ %

Sugar: ___ lbs (_____) @ ___ mins ___ %

Hops (with year):

___ oz _____ (___ % AA) @ _____
___ oz _____ (___ % AA) @ _____
___ oz _____ (___ % AA) @ _____
___ oz _____ (___ % AA) @ _____
___ oz _____ (___ % AA) @ _____
___ oz _____ (___ % AA) @ _____
___ oz _____ (___ % AA) @ _____

Yeast:

Pkg date: _____

Additions:

___ Campden, ___ Whirlfloc, ___ g Nutrient (_____)
CaSO₄ (___ g/gal): Mash ___ g, Sparge ___ g
CaCl₂ (___ g/gal): Mash ___ g, Sparge ___ g
Acid (___ mL/gal): Mash ___ mL, Sparge ___ mL
SO₄:CL = _____, RA = _____ ppm, Alkalinity = _____ ppm,
Mash pH_{est} = _____, (Lactic 88% / Phosphoric 85%)

Water Profile:

V_{strike} = ___ gal, V_{sparge} = ___ gal
Ca = ___ mg/L
Mg = ___ mg/L
Na = ___ mg/L
SO₄ = ___ mg/L
Cl = ___ mg/L
HCO = ___ mg/L

Other/Misc (spice, fruit, wood, flavouring, secondary yeast/bugs, etc...)

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} = ___ +0.3 gal @ ___ °F, + ___ mL acid, T_{mash} ___ °F, pH_{initial} = _____, + ___ mL acid, pH_{mash} = _____,
V_{sparge} = ___ +1 gal @ ___ °F, + ___ mL lactic, V_{pre-boil} = ___ gal @ ___ SG, EFF_{pre-boil} = ___ %

Mash Notes (process deviations, missed temps, pH meter calibration, 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: ___/___/___
Date: ___/___/___ Date: ___/___/___

Tasting Notes (flavour quant/qual, competition results, tweaks for re-brew) continue on back

