Brewer: Beer Name:

Brew Date: Batch #: Beer Style:

Batch Size: Boil Time: Efficiency:

Grains & Ingredients

Type	Amount

Hops

Name	Time	Use	Temp

Yeast

Brand

Strain

Attenuation:

Pitch Rate Time

Starter Amount

Batch Vital Statistics

	Expected	Acual
Original Gravity		
Final Gravity		
Alcohol By Volume		
Srm		
Ibu's		
Carbonation Level		

Mash Schedule

Name	Amount	Temp	Time

Real Time Gravity Readings - @ 60° F

	Date	Gravity
Pre-Boil Gravity		
Post-Boil Gravity		
Racked Gravity		
Final Gravity		

Others Salts & acid

Name	Amount	Time	Use

Notes