

Batch# _____ IBU: _____ ABV: _____
Brewed: _____ OG: _____
Kegged: _____ FG: _____

Recipe

Fermentables: (Maltster) (Malt)

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

Hops:

____ oz _____ (____ % AA) @ ____ min
____ oz _____ (____ % AA) @ ____ min
____ oz _____ (____ % AA) @ ____ min
____ oz _____ (____ % AA) @ ____ min
____ oz _____ (____ % AA) @ ____ min
____ oz _____ (____ % AA) @ ____ min
Whirlpool after flameout for ____ mins @ ____ °F start
____ oz _____ (____ % AA) @ Dry Hop # ____
____ oz _____ (____ % AA) @ Dry Hop # ____
____ oz _____ (____ % AA) @ Dry Hop # ____
____ oz _____ (____ % AA) @ Dry Hop # ____

Yeast:

Additions:

____ Campden Tablet
____ Whirlfloc Tablet
____ g Yeast Nutrient (type: _____)
CaSO₄: Mash ____ g, Sparge ____ g
CaCl₂: Mash ____ g, Sparge ____ g
CaCO₃: Mash ____ g, Sparge ____ g
Lactic: Mash ____ mL, Sparge ____ mL
SO₄:CL = _____, RA = _____ ppm as CaCO₃,
Alkalinity = _____, Mash pH = _____

Water Profile:

Ca = ____ mg/L
Mg = ____ mg/L
Na = ____ mg/L
SO₄ = ____ mg/L
Cl = ____ mg/L
HCO = ____ mg/L

Targets

____ gal batch, OG _____, FG _____, _____ SRM, _____ IBU_{Tinseth}, EFF_{bh} = _____ %, _____ min Boil, _____ min Mash @ _____ °F, V_{pre-boil} = _____ gal, SG_{pre-boil} = _____, T_{strike} = _____ °F, Mash_{thickness} = _____ qt/lb, pitch count = _____ billion cells

Brew Notes

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

Mash: V_{strike} = _____ gal + 0.5 gal water @ _____ °F, add _____ mL lactic, settled at _____ °F, + _____ qt boiling water to settle at _____ °F, pH_{initial} = _____, add _____ mL lactic, pH_{mash} = _____, T_{F-Mash} = _____ °F, **starch test** _____, V_{run1} = _____ gal @ _____ SG, V_{batch} = _____ gal + 0.5 gal water @ _____ °F, add _____ mL lactic, V_{run2} = _____ gal @ _____ SG, V_{pre-boil} = _____ gal @ _____ SG, EFF_{pre-boil} = _____ %

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

Fermentation

Controller setting: _____ °F to _____ °F, bump up temp date _____, SG = _____ date _____, V_{trub} = _____ gal, V_{net} = _____ gal, **FG** = _____, date _____, Dry Hop 1 dates _____ to _____