Batch name:

Extracts and Kits

Lb	Brand and Name	Hopped	Dry
		∈	∈
		∈	∈
		∈	∈
		∈	∈

Malts, Grains and Adjuncts

Lb [oz]	Variety	°L	Brand	Country

Hops

AAU	Variety	Form	Boil (min)	Steep	Dry
			∈____	∈	∈
			∈____	∈	∈
			∈____	∈	∈
			∈____	∈	∈
			∈____	∈	∈
			∈____	∈	∈
			∈____	∈	∈
			∈____	∈	∈
			∈____	∈	∈

Yeast

Amount	Brand and style	Ale	Lager	Dry	Liquid
		∈	∈	∈	∈
		∈	∈	∈	∈
		∈	∈	∈	∈

Additives and Other Ingredients

Amount	Ingredient	Boil (min)	Procedure Description
		—	Priming

Procedure

Mash water	Temperature ____	Amount ____
Mash-in	Temperature ____	pH ____
Protein Rest	Temperature ____	Time ____
Acid Rest	Temperature ____	Time ____
Starch Conversion	Temperature ____	Time ____
Mash-out	Temperature ____	Time ____
Sparge Water	Temperature ____	Amount ____
Boil	Time ____	
Yeast Pitch	Temperature ____	pH ____

Notes

Record

Date	SG	Action or Observation
		Original gravity