Batch number:
Batch name:
Batch volume:
Source of recipe:

Important Dates and Information

Yeast activated: Starter #:
Yeast pitched into starter:
Boil: Rack:
Bottle/keg: Yield:

Extracts

Lb	Brand, origin, style, hop content, form	Boil

Malts, Grains, and Adjuncts

Amt	°L	Variety, origin.

Hops

AAU	Ozs.	% α	Variety, origin, form	Boil

Yeast

Amt	Brand, style	Date

Additives and Other Ingredients

Amt	Ingredient, procedure	Boil

Procedure

Mash water	Temp:	Amount:
Mash-in	Temp	pH:
Protein rest	Temp:	Time:
Acid rest	Temp:	Time:
Starch Conversion	Temp:	Time:
Mash-out	Temp:	Time:
Sparge water	Temp:	Amount:
Boil	Time:	
Yeast Pitch	Temp:	pH:

Brewing Notes

Specific Gravity Readings

Date	Δ	SG	°F	CSG	Comments
	0				OG

Batch number:
Batch name:

Equipment and Method Notes

Tasting Notes

IBU, color, and other calculations/notes