

**Batch # :** .....  
**Style of Beer :** .....  
**Recipe Name :** .....  
**Batch Size :** .....  
**Brew Process :** .....

**Brewed :** .....  
**Racked :** .....  
**Bottle :** .....

Brew Stats	
<b>Mash Volume :</b> .....	<b>Sparge :</b> .....
<b>Mash Thickness (qts/lbs) :</b> .....	<b>Wort Left in Tun :</b> .....
<b>Strike Temp :</b> .....	<b>Grain Absorption :</b> .....
<b>Mash Temp @ 30 mins :</b> .....	<b>Pre-Boil Wort :</b> .....
<b>Infusion :</b> .....	<b>Post-Boil Wort :</b> .....
	<b>Boil Off :</b> .....
	<b>Boil Time:</b> .....

Vitals	
<b>OG Gravity:</b>	
<b>Final Gravity</b>	
<b>Efficiency</b>	
<b>IBU</b>	
<b>ABV</b>	
<b>SRM</b>	
<b>Carbonation</b>	

Fermentable		
Type	Weight	% of Grain Bill

Hydrometer Readings <small>(corrected for 60°)</small>	
<b>Pre-Boil</b>	
<b>Post- Boil</b>	
<b>Final</b>	

Hops			
Type	Weight	Boil Time	AA / IBU

Cost	
<b>Grain</b>	
<b>Hops</b>	
<b>Yeast</b>	
<b>Other</b>	
<b>Final Cost</b>	
<b>Per Bottle</b>	

Yeast		

Decotion Mash	
<b>Beta Glucan Rest</b>	
<b>Protein Rest</b>	
<b>Conversion Rest</b>	

Other Ingredients		

Notes	
<b>Appearance</b>	
<b>Aroma</b>	
<b>Taste</b>	
<b>Mouth Taste</b>	
<b>After Taste</b>	
<b>Drinkability</b>	
<b>Notes</b>	

Fermentation <small>(day/night)</small>			
Day 1:	Day 9:	Day 17:	Day 25:
Day 2:	Day 10:	Day 18:	Day 26:
Day 3:	Day 11:	Day 19:	Day 27:
Day 4:	Day 12:	Day 20:	Day 28:
Day 5:	Day 13:	Day 21:	Day 29:
Day 6:	Day 14:	Day 22:	Day 30:
Day 7:	Day 15:	Day 23:	Day 31:
Day 8:	Day 16:	Day 24:	





