Beer Name: **Brewers:**

Label: **Brew Date:**

Malt Extract

Lb.	Brand and Name	Dry	Hopped
		◯	◯
		◯	◯
		◯	◯
		◯	◯
		◯	◯
		◯	◯

Malts and Grains

Lb.	Type and Origin	Color	Grind
		____°L	
		____°L	
		____°L	
		____°L	
		____°L	
		____°L	

Adjuncts (Fruit, Sugars, Spices)

Amount	Type and Origin	Form	Date Added

Hops

Oz.	Variety and Form	AA%	Boil Time	IBUs

Additives and Other Ingredients

Amount	Ingredient	Date Added
	Irish moss ◯	
	Gypsum ◯	
	Sparkaloid ◯	
	Vitamin C ◯	
	◯	
	◯	
	◯	

Procedures

Activity	Temp.	Time	Volume	Remarks
Mash Water				
Mash-in				
Protein Rest				
Acid Rest				
Starch Conv.				
Mash-out				
Sparge Water				
Boil				

Yeast

Amount	Brand and Strain	Dry	Liquid
		◯	◯

Ale	Lager	Champagne	Wine	Hydrated?	Starter?
◯	◯	◯	◯	◯	◯

Specifics

Final Size	_____gallons
Specific Gravity	1._____ – Deduced Original SG 1._____ – Final SG
Alcohol	_____v%, _____w%
Color	____SRM
Degrees of Extract	____pts/(lb/gal)
Calories/bottle	__Alc + __Ext +__Pro = _____
Temperatures	Pitch: _____F, Ferment: _____F
Yield (gallons)	_____gallons
Priming	_____g → _____vol of CO_2

Record

Date	SG	Action or Observation

Contests

Date	Score	Contest Name and Awards