

Beer			Batch		Date	
Grist (Lb)		SRM (Recipe)		Water (Total, Gal)		
Mash Water (Gal)		Sparge Water (Gal) <input type="checkbox"/> Acidified, pH:		BU/GU Ratio		
Predicted Mash pH Actual Mash pH		Salts/Acids (Mash) Salts/Acids (Sparge)				
Grain Temp						
Rest Temp	Time	Volume	Strike Temp	Start Temp	End Temp	pH
1st Run Gravity	Sparge Vol	Sparge Temp	Sparge Time	Sparge pH	Sparge Gravity	
Mash Yield	Gravity	Volume	pH	Points	Efficiency	Expected Volume
Mash Notes						
Start Kettle Volume	Boil Time	End Kettle Gravity	End Kettle Volume	pH	Points	Boil-Off Rate
Late additions:						
Whirlpool Time	Boil Notes					
Pitch Temp	Fermentor Volume	Fermentor Gravity	Ferment Temp	Oxygen (mins, Rate)	Primary Ferment Temp	Primary Ferment Time
Date Racked	Secondary Ferment Temp	Secondary Ferment Time	Fining Agent	Date Fined	Other:	
Late Additions/Dry Hops/Spices:						
Date Packaged	Amount Packaged	Temp for Calc	Vols CO2	Priming Sugar	Amount	
12 oz bottles	22 oz bottles	Other (specify)	Priming Time	Date Opened		
Notes (Tasting notes/dates on back)						