

Brewer:		Beer Name:	
Brew Date:	Batch #:	Beer Style:	
Batch Size:	Boil Time:	Efficiency:	
Grains & Ingredients		Batch Vital Statistics	
Type	Amount	Expected	Acual
		Original Gravity	
		Final Gravity	
		Alcohol By Volume	
		Srm	
		Ibu's	
		Carbonation Level	
		Mash Schedule	
		Name	Amount Temp Time
Hops			
Name	Time	Use	Temp
		Real Time Gravity Readings - @ 60° F	
		Date	Gravity
		Pre-Boil Gravity	
		Post-Boil Gravity	
		Racked Gravity	
		Final Gravity	
Yeast		Others Salts & acid	
Brand		Name	Amount Time Use
Strain			
Attenuation:			
Pitch Rate	Time		
Starter	Amount		
Notes			