



# Brewer's Friend

## Brew Day Sheet for Partial Mash Recipes

<http://www.brewersfriend.com>

Brewer: \_\_\_\_\_  
 Brew Date: \_\_\_\_\_  
 Batch Size: \_\_\_\_\_ Boil Time: \_\_\_\_\_

Recipe Name: \_\_\_\_\_  
 Beer Type: \_\_\_\_\_  
 Batch #: \_\_\_\_\_

### Grains & Ingredients -

Type	Amount

### Other Ingredients -

Name	Amount	Add @ time

Find other ingredients and their uses at:  
[www.brewersfriend.com/other-ingredients](http://www.brewersfriend.com/other-ingredients)

### Mash Instructions:

### Hops -

Type	Amount	Alpha Acids	Boil Time

### Yeast -

Type \_\_\_\_\_  
 Avg Attenuation \_\_\_\_\_  
 Optimum Temperature \_\_\_\_\_  
 Starter Notes: \_\_\_\_\_

Data on yeast can be found at:

[www.brewersfriend.com/yeast](http://www.brewersfriend.com/yeast)

### Batch Vital Statistics -

Expected Original Gravity \_\_\_\_\_  
 Expected Final Gravity \_\_\_\_\_  
 Expected Alcohol By Volume \_\_\_\_\_  
 IBUs (bitterness) \_\_\_\_\_  
 SRM (color) \_\_\_\_\_  
 Carbonation Level \_\_\_\_\_

For calculators: [www.brewersfriend.com/stats](http://www.brewersfriend.com/stats)

### Cost -

\$

Grains \_\_\_\_\_  
 Hops \_\_\_\_\_  
 Yeast \_\_\_\_\_  
 Other \_\_\_\_\_

**Total:**

### Notes -

Recipe Builder: [www.brewersfriend.com/homebrew](http://www.brewersfriend.com/homebrew)

### Hydrometer Readings - @ 60 F / 15.5 C

	Date	Specific Gravity
Brewed		
Racked		
Bottled		