

BATCH #

BEER

BREW DATE

STYLE

BATCH SIZE L

OG

FG

ABV %

IBU

EBC

FERMENTABLES

malt · sugar · adjuncts · total on the last line

KG / G

FERMENTABLE

%

HOPS

write the stage over each column: 60 · 10 · WP 80 · DH d3

HOP

TOTAL G

TOTAL

WATER

salts and acid

ADDITIONS

finings · nutrient · spice · fruit

ADDITION

AMOUNT

WHEN

MASH PH

SPARGE PH

MASH AND BOIL

steps · volumes · boil

FERMENT PLAN

pitch · primary · rise · rest · crash

STEP

L

°C

MIN

YEAST

QTY

STAGE

°C

UNTIL / NOTES

BEER

[BATCH](#) · [LOG](#)

PACKAGING

METHOD	DATE	VOL CO2	PSI / G	VOLUME L
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TASTING

LESSONS FOR NEXT TIME