

BEER	DATE	BATCH #	BATCH SIZE L	
OG	FG	ABV %	IBU	EBC
BEFORE				0:00
☐ time	Recipe confirmed, batch sheet filled in			
☐ time	Water measured, Campden in, salts weighed			
☐ time	Thermometer and hydrometer checked			
☐ time	Cold side cleaned and sanitised			
☐ time	Yeast out, rehydrated or starter ready			
MASH				0:30
☐ time	Strike water to temperature			
☐ time	Mash in, stir out dough balls, hit target			
☐ time	Mash pH at 10 minutes, correct if needed			
☐ time	Log any temperature corrections			
LAUTER AND SPARGE				1:30
☐ time	Recirculate until the wort runs clear			
☐ time	Sparge to pre-boil volume			
☐ time	Pre-boil gravity and volume recorded			
BOIL				2:00
☐ time	Timer starts at a full rolling boil			
☐ time	Hops and additions per the schedule			
☐ time	Finings and nutrient at 10 minutes			
☐ time	Note the boil-off			
CHILL AND PITCH				3:00
☐ time	Chill to pitching temperature			
☐ time	Minimise oxygen pickup after chilling			
☐ time	Transfer, aerate, pitch			
☐ time	OG and volume into the fermenter recorded			
FERMENTATION				day 1 on
☐ time	Controller set, schedule written in the log			
☐ time	Gravity and temperature checkpoints logged			
☐ time	Diacetyl test before any crash			
PACKAGING				day 10 on
☐ time	Keg or bottle, carbonation target set			
☐ time	Date, method, priming or psi recorded			
☐ time	First taste written down while it is fresh			
TODAY'S NUMBERS				the ones the next brew will want
STRIKE L	STRIKE °C	MASH PH	PRE-BOIL L	PRE-BOIL SG
POST-BOIL L	INTO FERMENTER L	OG	PITCH °C	BOIL-OFF L