

Brew Day Record

Recipe		
Batch Number		
Date		

Lbs. Grain			Start Dough In	
Gallons Mash Water			Finish Dough In	
Strike Water Temp			Mash pH (5.2 target)	
Mash Temp (148-155 high=body)			Iodine Test?	
Sparge Water Temp (start)				

SG First Runnings		Time	
SG Final Runnings		Time	
		Gallons at Final	
SG Kettle		Kettle Efficiency	

Start Boil (time)	
Aroma Hops (time)	
Finings (time)	
Finishing Hops (time)	
Finish Boil (time)	

Pitch Yeast (time)	
Active Fermentation (time)	

Yield (gal)	
Filtered?	

ABV	
IBU	
SRM	

Date:	SG (Brix)	SG	Delta	Temp	Comments
			0		OG