



# Brew Day Sheet

## For All Grain Beer Recipes

**Brew Team:** \_\_\_\_\_  
**Brew Date:** \_\_\_\_\_  
**Batch Size:** \_\_\_\_\_ **Boil Time:** \_\_\_\_\_

**Recipe Name:** \_\_\_\_\_  
**Beer Type:** \_\_\_\_\_  
**Batch #:** \_\_\_\_\_ **Exp. Efficiency:** \_\_\_\_\_

### Grains & Ingredients -

Type	Amount

### Mash Schedule -

Infusion Amount	Temp	Goal	Time

### Water Mineral / pH Adjustments -

\_\_\_\_\_

### Hops -

Type	Amount	AA	Boil Time

### Yeast -

Laboratory \_\_\_\_\_  
 Type \_\_\_\_\_  
 Avg Attenuation \_\_\_\_\_  
 Optimum Temperature \_\_\_\_\_  
 Flocculation \_\_\_\_\_  
 Starter Used? Yes      No

### Batch Vital Statistics -

	°P	SG
Expected Original Gravity	_____	_____
Expected Final Gravity	_____	_____
Expected Alcohol By Volume	_____	_____
IBUs (bitterness)	_____	_____
SRM(color)	_____	_____
Brew house Efficiency	_____	_____
Carbonation Level	_____	_____
Priming Type/Amount	_____	_____

### Cost -

	\$
Grains	_____
Hops	_____
Yeast	_____
Other	_____
<b>Total:</b>	_____

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

	Date	°P	SG
Pre-Boil			
After-Boil			
Racked			
Final			

### Notes -