BREW LOG

BEER NAME:_____ BATCH #: _____ DATE:_____

BEER STYLE:_____TGU_____
BREWERS:_____
IBU:____CGravity:____OG:_____FG:_____AA%:_____ABV%:_____ABW%:____
YEAST:_____ ATTENUATION %: _____

ΔWATER SOURCE:_____

_____

ΔMALT & FERMENTABLES

MASH EFFICIENCY % _____

RICE HULLS [0 ppg] _____

_____
_____
_____
_____
_____
_____
_____
_____
_____
_____
_____

Pre-Boil Volume: _____ OG:_____TGU (100%):_____
***Start Brew Day Time**: _____

ΔMASH

Start Time:_____ End Time:_____ HTL Start Vol:_____ HTL End Vol:_____
Strike Temp:_____ Target Temp: _____ Actual Temp: _____ Mash In Water Vol:_____
Temperature Notes:_____
Salts In Mash:_____
pH & Notes:_____
Vorlauf Start Time:_____ Vorlauf End Time:_____ Lauter Start Time: _____
Sparge Temp: _____ Start Sparge Time: _____ HTL Start Vol:_____
0Gal_____ ___Gal_____ ___Gal_____ ___Gal_____
___Gal_____ ___Gal_____ ___Gal_____ ___Gal_____
___Gal_____ ___Gal_____ ___Gal_____ ___Gal_____
Sparge End Time: _____HLT End Volume: _____ Total Sparge Volume:_____
End Lauter Time:_____ MASH NOTES: _____

_____
_____

BREW LOG

BEER NAME:_____ BATCH #: _____ DATE:_____

ΔWEATHER DURING MASH

Elevation_____

Temperature:_____ Dew Point:_____ Humidity %:_____

Yesterday's Pressure:_____Hg Current Pressure:_____Hg Sea Level Pressure:_____Hg

Chance Of Precipitation %:_____

Wind & Speed: _____

ΔKETTLE

_____ Minute Boil

Kettle Heat On Time:_____ Kettle Full Time: _____ Pre-Boil Volume:_____

Salts In Kettle:_____

Boil Start Time:_____ Kettle Heat Off Time:_____

KETTLE ADDITIONS:

_____

_____

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_____

OG:_____ pH:_____ End Vol:_____ Boil Off Vol:_____

ΔWHIRLPOOL

Whirlpool Start Time:_____ Whirlpool End Time:_____ Whirlpool Time:_____

_____

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_____

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_____

Knock Out Start Time:_____ Knock Out Temp:_____

Knock Out End Time:_____ FV#:_____ Fermenter Temp Set:_____

O2 Start Time:_____ O2 End Time:_____

BREW LOG

BEER NAME:_____ BATCH #: _____ DATE:_____

ΔYEAST

Manufacturer & Strain:_____ Batch #/ Origin: _____

Generations #:_____ Viability %: _____ Density:_____ Pitching Volume: _____

OG:_____ FG:_____ AA%:_____ ABV%:_____ ABW%:_____

CLEAN UP Start Time: _____ *TOTAL BREW DAY HOURS*: _____

CLEAN UP End Time/ *Day Complete*: _____

ΔWEATHER DURING BOIL

Elevation_____

Temperature:_____ Dew Point:_____ Humidity %:_____

Yesterday's Pressure:_____Hg Current Pressure:_____Hg. Sea Level Pressure:_____Hg

Chance Of Precipitation %:_____

Wind & Speed: _____

Kettle Evaporation Percentage:_____

ΔOVERALL NOTES:_____