Recipe Log

Recipe and brew day

BrewGeeks
Sniffing airlocks since 2010

Beer name _____ **Brew date** _____

Style _____ **Batch #** _____

Brewer _____ **Batch size** _____

Boil time _____ **Method** _____ **Kegged / bottled** _____

Efficiency _____ **Water** _____ **Ready to drink** _____

FERMENTABLES

AMOUNT	GRAIN / EXTRACT / SUGAR	COLOR (°L)	% OF BILL

HOPS

AMOUNT	VARIETY	AA %	USE	TIME	IBU

YEAST

Strain _____

Lab / lot _____

Starter _____

Pitch temp _____

MASH SCHEDULE

STEP	TEMP	TIME

WATER & ADDITIONS

AMOUNT	SALT, ACID, FININGS, NUTRIENT, SPICE	WHEN

Recipe Log

Numbers, fermentation and tasting

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THE NUMBERS

READING	TARGET	ACTUAL
Pre-boil gravity		
Original gravity		
Final gravity		
ABV		
IBU		
Color (SRM)		

BREW-DAY NOTES

FERMENTATION LOG

DATE	DAY	TEMP	GRAVITY	NOTES (PITCH, DRY HOP, COLD CRASH, TRANSFER)

Tip: Fill a sanitized sample jar at pitching and keep it next to the fermenter. You can take readings without opening the beer.

TASTING NOTES

Date tasted: _____

Appearance _____ **Mouthfeel** _____

Aroma _____ **Overall** _____

Flavor _____ **Brew it again?** _____

RATING ◯ ◯ ◯ ◯ ◯ Next time I'd change: _____

NOTES FOR NEXT TIME