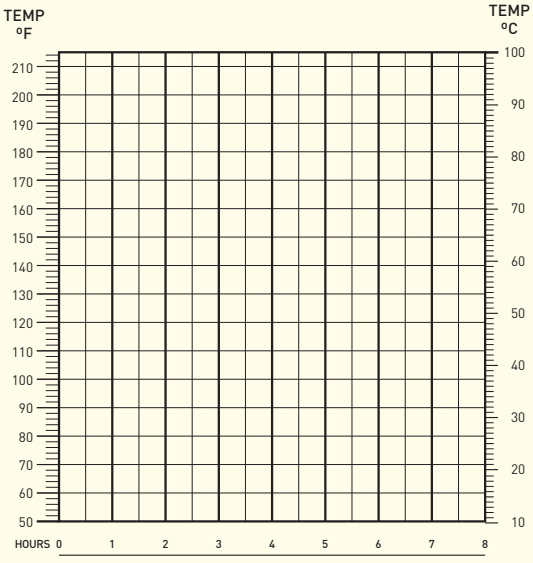
NAME

BEER STYLE

QTY

TARGETS				
	OG	°P	Alcohol %/vol	Atten %
	Color	Malt Color Units	SRM	
	BU			

MASH TIME AND TEMPERATURE



START TIME

GRAINS AND ADJUNCTS

%	QTY	GRAVITY	MALT/GRAINS/ADJNCTS @ % Eff.	G	@CLR	CU
			TOTALS		MCU ÷ No. gals	
					Corrected	SRM

WATER

TREATMENT Boil & Decant

Filter Stand

Other

MASH TYPE

TOTAL lbs

STRIKE WATER QTY

qt/lb @ °F/°C

= REST TEMP = DIFF

DECOC 1

DECOC 2

MASH pH WORT pH

BOIL START TIME

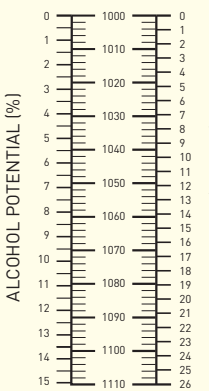
BOIL LENGTH

IRISH MOSS?

HOPS

QTY	oz/g	HOP VARIETY	@ ACID %	P/W	BOIL	UTIL RATE	BU
			TOTAL ESTIMATED IBU				

ORIGINAL GRAVITY



FERMENT STAGE	DATE	ORIGINAL GRAVITY	°PLATO	% ALCOHOL POTENTIAL	TEMP.	TIME	VESSEL
PRIMARY							
RACKED							
RACKED							
BOTTLED							
KEGGED							

OTHER

YEAST TYPE/BRAND

STARTER

PRIMING

TASTE NOTES

CAP CODE