

OG: °P: Alcohol, %/vol: Attenuation, %:

Color Desc.: MCU*: Color, SRM: Est. IBU:

Final Qty: Brew Volume:

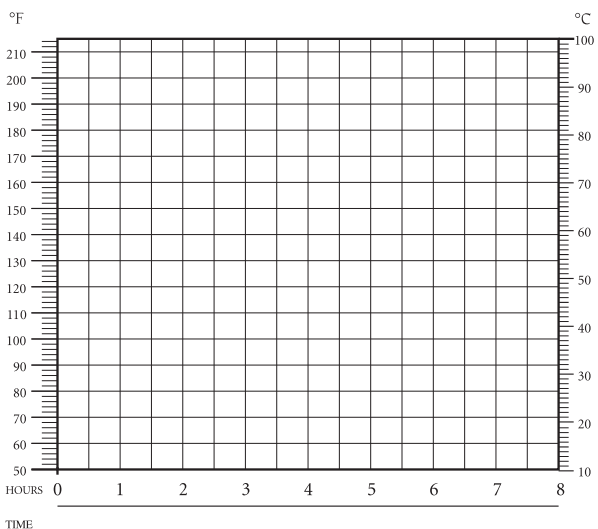
BEER NAME

%	QTY	GRAVITY	INGREDIENT	% Eff.	G	CLR	CU

BEER STYLE

BREWER DATE

MASH TIME & TEMPERATURE



↑ ↑ ↑	TOTALS	MCU* ↵ ÷ No gals Corrected ⇨ SRM
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NOTES:

*Malt Color Units: lb x SRM Divided by Gallons

WATER:		QTY	OZ.	HOP VARIETY	a	P	BOIL	UTIL	IBU
TREATMENT Boil & Decant		G.			ACID	W	TIME	RATE	
o Filter o 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?									
					TOTAL ESTIMATED IBU · ➡				

STAGE	DATE	ORIGINAL GRAVITY	° PLATO	% ALCOHOL POTENTIAL	TEMP.	TIME	VESSEL
PRIMARY							
RACKED							
RACKED							
BOTTLED							
KEGGED							
YEAST TYPE/BRAND							
STARTER?							
PRIMING							
TASTE NOTES							

