

Brewpub Brew Log

Malt: _____

Additives/Treatment: _____

Temperatures:	Water Level:	Times:
Liquor Back _____	Rinse Through _____	Mash _____
In-Coming _____	Foundation _____	Recirc _____
Mash Temp _____	H2O w/grain _____	Sparge _____
Sparge Temp _____	170 H2O added _____	Boil _____

IBU: _____ Sparge H2O _____ **Prehop:** _____ Alpha _____

Hops: _____ Addition _____ Alpha _____
_____ Addition _____ Alpha _____
_____ Addition _____ Alpha _____
_____ Addition _____ Alpha _____

Boil Quantity: _____	Yeast:	Comments:
Over / Under / OK	Number _____	
Time Fan On _____	From F# _____	
	Generation _____	

Gravity:	Transfer:
Starting _____	Fermenter No. _____

Fermentation:	Ferment Temp.
Time/Day Temperature Gravity Pressure Time/Day	Temperature Gravity Pressure
_____	_____
_____	_____
_____	_____
_____	_____

Chill/Transfer:	Final Info:
Date Chilled _____	Quantity _____
Date Transfered _____	Gravity _____
Cask Quantities _____	% Alcohol _____
Brewer 1 _____	Brewer 2 _____
Beer _____	Batch No. _____ Date _____