Batch name:

Extracts and Kits

Lb	Brand and Name	Hopped	Dry
		□	□
		□	□
		□	□
		□	□

Malts, Grains and Adjuncts

Lb [oz]	Variety	°L	Brand	Country

Hops

AAU	Variety	Form	Boil (min)	Steep	Dry
			□___	□	□
			□___	□	□
			□___	□	□
			□___	□	□
			□___	□	□
			□___	□	□
			□___	□	□
			□___	□	□
			□___	□	□

Yeast

Amount	Brand and style	Ale	Lager	Dry	Liquid
		□	□	□	□
		□	□	□	□
		□	□	□	□

Additives and Other Ingredients

Amount	Ingredient	Boil (min)	Procedure Description
		—	Priming

Procedure

Mash water	Temperature ___	Amount ___
Mash-in	Temperature ___	pH ___
Protein Rest	Temperature ___	Time ___
Acid Rest	Temperature ___	Time ___
Starch Conversion	Temperature ___	Time ___
Mash-out	Temperature ___	Time ___
Sparge Water	Temperature ___	Amount ___
Boil	Time ___	
Yeast Pitch	Temperature ___	pH ___

Notes

Record

Date	SG	Action or Observation
		Original gravity