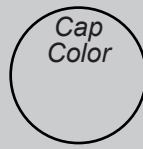


Name _____

Style _____

Batch Size _____ Boil Size _____ Boil Time _____



Brew Date _____

Rack Date _____

Bottling Date _____

Ready to Drink _____

Steeping Grains

Type	Amount	Time	°F

Batch Stats

Expected OG _____ Actual OG _____

Expected FG _____ Actual FG _____

Expected ABV _____ Actual ABV _____

IBUs _____

Grains/Malts

Type	Amount	Boil Time

Hydrometer Readings

	Date	°F	Specific Gravity
Brewed			
Racked			
Bottled			

Hops

Type	Amount	AA	Boil Time

Fermentation

Type	Container/Vol	Start Date	Days	°F

Other Ingredients

Name	Amount	Boil Time

Priming Sugar

Type _____

Amount _____

Notes _____

Yeast

Name _____

Attenuation _____ Flocculation _____

Optimum Temp Range _____

Alcohol Tolerance _____

Starter Notes _____

Cost

Kit \$ _____ Bottles _____

Grains \$ _____ 12 oz _____

Hops \$ _____ 22 oz _____

Yeast \$ _____

Other \$ _____ \$/oz _____

Total \$ _____ \$/bottle _____

Notes