BEER:

Style: AG ☐ PM ☐ EX ☐

Brew Date: Batch No:

Boil Volume: Final Volume:

Boil Time: Hop Stand:

OG: FG: ABV:

IBU: EBC: ATTEN:

MASH STEPS

Step	Time (M)	Vol (L)	Target °C	Actual °C

FERMENTATION

Action	Days	Temp °C

PACKAGING

Keg ☐ Bottle ☐ CO2 Volume:

Carb Pressure: Serving Pressure:

Priming Sugar: Carb Time:

NOTES

INGREDIENTS

Grain	Weight (kg)	%

Hop	Weight (g)	AAU	Time

Other Additions	Weight	Time

Yeast	Type	Starter	Pitched