

# Dept 90: Open Wine & Beer | Brew Day Sheet for All Grain Beer Recipes



Brewer: \_\_\_\_\_

Recipe Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

Beer Type: \_\_\_\_\_

Batch Size: \_\_\_\_\_ Boil Time: \_\_\_\_\_

Batch #: \_\_\_\_\_ Exp/ Efficiency \_\_\_\_\_

**Grains and Ingredients:**

Type	Amount

**Mash Schedule:**

Name/Infusion	Amount	Temp	Time

**Hops:**

Type	Amount	AA	Boil Time

**Water Mineral/pH Adjustments:**

**Yeast:**

Type \_\_\_\_\_

Avg Attenuation \_\_\_\_\_

Optimum Temperature \_\_\_\_\_

Starter: \_\_\_\_\_

**Batch Vital Statistics:**

Expected Original Gravity \_\_\_\_\_

Expected Final Gravity \_\_\_\_\_

Expected Alcohol by Volume \_\_\_\_\_

IBUs (bitterness) \_\_\_\_\_

SRM (color) \_\_\_\_\_

Brew House Efficiency \_\_\_\_\_

Carbonation Level \_\_\_\_\_

**Cost:**

Grains \_\_\_\_\_

Hops \_\_\_\_\_

Yeast \_\_\_\_\_

Other \_\_\_\_\_

**Total:** \_\_\_\_\_

**Hydrometer Readings - @60 F/15.5 C**

	Date	Gravity
Pre-Boil		
After-Boil		
Racked		
Final		

**Notes:**