

Brew log

Name of the beer _____

Beer style _____ Brew day _____

Volume in fermenter _____ L Original gravity _____ °P

Yeast _____

Malt

Malt	Amount

Hops

Hop	Alpha %	Amount	Time

Mashing and boiling

Mash water _____ L Sparge water _____ L

Rest	°C	Time (min)	done

Mash pH _____ Boil time _____ min

Pre-boil volume _____ L Pre-boil gravity _____ °P

Pitching temp. _____ °C Fermentation temp. _____ °C

Fermentation and packaging

Readings during fermentation

Date	Day	°P	°C	Note

Packaging

Packaged on _____ Final gravity _____ °P
Priming sugar _____ g Bottles _____
Alcohol _____ % vol Target CO2 _____ g/L

Tasting

Tasted on _____ Head _____
Colour, clarity _____ Aroma _____
Taste _____
Rating ☐ ☐ ☐ ☐ ☐

Next time / notes
