Beer : _____ **OG :** _____ **IBU :** _____ **Date Brewed :** _____ **Brew Length :** Litres

MASH TUN Ingredients							TOTAL
Amount	g	g	g	g	g	g	kg
BOILER Ingredients							
Amount	g	g	g	g			
Boil Time							

MASH LIQUOR PREPARATION

Vol. liquor in the HLT	Temp. of cold tap water	pH of HLT cold liquor	Acid type in the acid solution	Volume of acid in the acid solution	Vol. water used in the acid solution	pH of the acid solution
l	<C			ml	ml	

Alterations to the MASH LIQUOR pH

Desired mash liquor pH ?

Time	ml	Time	pH	Time	ml	Time	pH	Time	ml	Time	pH

THE MASH

Liq/Grist l/kg **Wasted Volume In M.T.** l **Grist Temp.** <C

Parameter	Mash Liquor Volume	Mash-in Temp	Strike Temp	HLT Temp
Estimated	litres	<C	<C	set: <C
Actual	litres	<C	<C	<C

Minerals added to the mash liquor (grams) (approximate !!)

$CaSO_4$	$MgSO_4$	NaCl	$CaCl_2$	$CaCO_3$	
g	g	g	g	g	g

Mash-In Started At	Mash Start Time	Time to Mash-In	Planned Duration	Planned End Time	Planned Start To Recirculation	Actual Start To Recirc.	Actual End Time	Actual Duration
		mins	mins					mins

Mash Temp At Mash-In	pH of mash Time	pH	pH adjustment Time	pH adjustment ml	pH adjustment pH	Mash Temp At Recirc. Start	Mash Temp At Mash–End	First Runnings from the Mash Tun (Aim = before starting recirculation) & Final Runnings from the Mash Tun		
<C						<C	<C	Time:	SG(20 <C):	pH:

SPARGE LIQUOR PREPARATION

Desired Sparge pH | Time: | SG(20 <C): | pH:

Volume of liquor in the HLT	pH of the new liquor in the HLT	Desired Sparge Temp.	Thermostat Setting	Actual Sparge Temp.
l		<C	<C	<C

pH alterations to the SPARGE LIQUOR

ml	pH	ml	pH	ml	pH

SPARGING

Run-off of spargings from the mash tun into the boiler

Top-Up Liquor Added At	Volume of Top-Up Liquor	Boiler Power On At	Sparge Start-Time
	l		

Time					
Vol. In Boiler	l	l	l	l	l
~ Sparge Rate	l/min	l/min	l/min	l/min	l/min

THE BOIL

At time Boiler Vol = Litres, SG = PH =

Boil down time (minutes) = 60*V/(1.6 * kW)

Start Vol.	Boil-Start
l	

End Vol.	Boil-End
l	

Additions to Boiler : Hop / Spice / Sugar / Irish Moss / Other							
Time							
Cum. Time	T-	T-	T-	T-	T-	T-	T-
Added what?							
Mass or Vol							

$CaSO_4$	$MgSO_4$
g	g

NaCl	$CaCl_2$
g	g

$CaCO_3$	g

CHILLING & FERMENTING

Wort OG	Wort pH	Start Chill	End Chill	Wort Temp In FV	Wort Vol. In FV	O_2 Flow Rate	O_2 Duration	Yeast Variety	Yeast Form	Time Pitched
				<C	l	l/min	mins			

GENERAL NOTES

FERMENTATION

DATE	TIME	FRIDGE SET-POINT (/C)	BEER TEMP (/C)	COMMENTS

STEP MASH SCHEDULE

Time	What ?	Current mash temp	Temp. of liquor to be added	Target mash temp.	Volume liquor needed	Rest start time	Target duration	Target end time	New mash temp

MISCELLANEOUS NOTES