Brew Name _____ Brew Date _____ OG _____

Description _____ Keg Date _____ FG _____

Batch # _____ Style _____ IBU _____ SRM _____ ABV _____

Malt, Grain, Adjuncts

Amount	%	Ingredient

Water

Adjustments	Amount

Yeast

Variety	OG	FG

Kettle Hops

Amount	AA	Variety	Minutes

Mash

Description	Time	Temp

Notes

Dry Hops

Amount	AA	Variety	Time