

Date: _____

Brew Day Log

| | | | | | |
|---------|--|----------|------------|------|-----|
| Name | | | KF Gravity | O.G. | F.G |
| Style | | Expected | | | |
| Batch # | | Actual | | | |

Water

| | Mash pH | 1st Worts | Fin Worts | | Treatment | | |
|-------------------------|---------|-----------|-----------|--|------------------|----------|----------|
| Expected | | | | | Addition | Mash (g) | Boil (g) |
| Actual | | | | | Lactic Acid | | |
| Mash/Sparge/Boil Notes: | | | | | Gypsum | | |
| | | | | | Calcium Chloride | | |
| | | | | | Baking Soda | | |
| | | | | | Sea Salt | | |
| | | | | | Epsom Salt | | |
| | | | | | Pickling Lime | | |

Mash Schedule

| Mash Schedule | | | | | Grain °C | |
|---------------|-----------|-----------|------------|-----------|----------|--|
| Name | Target °C | Actual °C | Liquor Add | Liquor °C | Duration | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |

Grains / Adjunct

| Name | kg | Added At | Total Mash Weight | | |
|------|----|----------|-------------------|----------|--------|
| | | | | Expected | Actual |
| | | | Mash Vol (hot) | | |
| | | | Sparge Vol (hot) | | |
| | | | KF Vol (hot) | | |
| | | | KSO Vol (hot) | | |
| | | | FV Vol (cold) | | |

Boil Additions

| Name | AA Expect | AA Actual | g Expected | g Actual | Duration |
|------|-----------|-----------|------------|----------|----------|
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

Fermentation

| Name | mL Expect | mL Actual | Viability | Concentration (M cells / mL) |
|------|-----------|-----------|-----------|------------------------------|
| | | | | |
| | | | | |

Packaging

Fermentation Monitoring

| Yeast | Ferm Rng | Ferm Tgt | Cool In Temp | | Forced Ferm | | |
|-------------|----------|----------|--------------|--------------------------|--------------------------|--------------|------|
| | | | Expected | Actual | mL Wort | mL Yeast | F.G. |
| Date & Time | | Gravity | Temp (°C) | Active? | Optim °C? | Cell Count | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |
| | | | | <input type="checkbox"/> | <input type="checkbox"/> | M cells / mL | |

Monitoring Notes:

Diacetyl Test

Plating

| | Detection | | Date | Media | Environ | Result |
|------|--------------------------|--------------------------|------|-------|---------|--------|
| Date | Cold | Hot | | | | |
| | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| | <input type="checkbox"/> | <input type="checkbox"/> | | | | |
| | <input type="checkbox"/> | <input type="checkbox"/> | | | | |

Additional Notes: