

Beer : _____ 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							Alterations to the MASH LIQUOR pH						Desired mash liquor pH ?					
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	Time	Time	Time	Time	Time	Time	Time	Time	Time	Time	Time	Time
ml				ml	ml		ml	pH	ml	pH	ml	pH	ml	pH	ml	pH	ml	pH
1	<C																	

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	Minerals added to the mash liquor (grams) (approximate !!)					
Estimated	litres	<C	<C	set: <C	CaSO ₄	MgSO ₄	NaCl	CaCl ₂	CaCO ₃	
Actual	litres	<C	<C	<C	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			Mash Temp At Recirc. Start	Mash Temp At Mash-End	First Runnings from the Mash Tun (Aim = before starting recirculation)		
		Time	ml	pH			& 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.	pH alterations to the SPARGE LIQUOR						
					ml	pH	ml	pH	ml	pH	
1		<C	<C	<C							

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	Time					
				Vol. In Boiler	1	1	1	1	1
	1			~ 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	Additions to Boiler : Hop / Spice / Sugar / Irish Moss / Other								CaSO ₄	MgSO ₄
1		Time								g	g
End Vol.	Boil-End	Cum. Time	T-	T-	T-	T-	T-	T-	T-	NaCl	CaCl ₂
		Added what?								g	g
1		Mass or Vol								CaCO ₃	g

CHILLING & FERMENTING											
Wort OG	Wort pH	Start Chill	End Chill	Wort Temp In FV	Wort Vol. In FV	Flow O ₂ Rate	O ₂ Duration	Yeast Variety	Yeast Form	Time Pitched	
				<C	1	l/min	mins				

GENERAL NOTES

FERMENTATION

[illegible]