

COURAY BROWLEY
609 Main Street

Beer Name _____ Batch # _____
Brewer _____ Batch Date _____
Target Plato _____ Target BBL's _____

<u>Grain</u>	<u># LBS.</u>
1 _____	_____
2 _____	_____
3 _____	_____
4 _____	_____
5 _____	_____
6 _____	_____
7 _____	_____
8 _____	_____

Strike H2O BBL's _____	Mash In Time _____
Strike Temp _____	Rest Duration _____
Mash Temp _____	Mash PH _____
Sparge H2O BBL's _____	Boil Start Time _____
Sparge Temp _____	Pre-Boil Plato _____
Pre-Boil Volume _____	Post-Boil Plato _____
Post-Boil Volume _____	Hot Break Y / N

Hops

Addition 1	Time _____	Type _____	Amt _____
Addition 2	Time _____	Type _____	Amt _____
Addition 3	Time _____	Type _____	Amt _____
Addition 4	Time _____	Type _____	Amt _____
Addition 5	Time _____	Type _____	Amt _____
Whirlpool Hop	Time _____	Type _____	Amt _____
Dry Hop	Time _____	Type _____	Amt _____
Finings	Time _____	Type _____	Amt _____

Whirlpool	15m	Yes / No	Plato to FV _____
Rest	15m	Yes / No	Crash Date _____

Yeast Type _____	Generation _____	Amt. _____
Fermenter _____	Ferm Temp _____	Tnsf. Temp _____

CONDITIONING

Beer Name _____

Batch # _____

Transfer Date _____

BBT # _____

Brewer _____

Fining Amt _____

Sight Glass Volume Reading _____

Flow Meter Reading FV to BBT _____

Condition until _____ before carbonating

Beginning and Ending Head Pressures _____ / _____

Zahm Reading _____ / _____

PACKAGING

Type Start Date _____ End Date _____

1/6 BBL _____

1/2 BBL _____

1/2 BBL _____

1/2 BBL _____

Cans Y / N SKU Series _____

Notes: _____
