

STEAMWORKS BREW/TRANSFER LOG

BREWER _____
 DATE _____
 BATCH # _____

STYLE _____

MALT BILL	LBS.	Mash	Filtration
Silo Grain		Water used Bbls	Date
Pilsner		L/G Ratio	Bbls to SV
Munich Malt		Gypsum	SV #
C-15		Cal Chloride	Other
C-60		other salts	
cara-pils			
wheat		Sparge	
Flaked oats		water used Bbls	Total
Roasted barley		Full Kettle gravity	% Loss
Black		Full Kettle Vol	
Chocolate		BH Efficiency	
vienna		WATER ADJUSTMENTS	Orig pH
C-75		Mash	Adjustment
crystals		Sparge	Adjusted pH
carastan			

MASH

	INCHES	TEMP	PH
BASE WATER	_____	_____	_____
	TIME	TEMP	PH
STRIKE WATER	_____	_____	_____
MASH IN	_____	_____	_____
MASH OUT	_____	_____	_____

VOURLAUF

	TIME	TEMP	GRAVITY	pH
SPARGE Sprige	_____	_____	_____	_____
Run-off	_____	_____	_____	_____

BOIL	START	END	HOPS	TYPE	TIME	AA%	OZ./lbs	DRY HOP
								Date
								Hops

KETTLE FININGS/YEASTEX		15 min - 1oz each		Kettle Vol		Efficiency %		
WHIRLPOOL		REST		KNOCK-OUT				
FERM #		TEMP		YEAST		GEN/QUANTITY		
GRAVITIES						FROM/VIAB		
DATE	TEMP/PH	GRAV/PRES	DATE	TEMP/PH	GRAV/PRES	DATE	TEMP/PH	GRAV/PRES

NOTES: _____