



# American Homebrewers Association<sup>®</sup>

Beer Name: \_\_\_\_\_  
 Beer Style/Category: \_\_\_\_\_  
 Brewer(s): \_\_\_\_\_  
 Recipe Source: \_\_\_\_\_  
 Date: \_\_\_\_\_

## Specifications:

Total Batch Volume: \_\_\_\_\_  
 Original Gravity: \_\_\_\_\_  
 Final Gravity: \_\_\_\_\_  
 Assumed Efficiency: \_\_\_\_\_  
 Pre-Boil Volume: \_\_\_\_\_  
 Pre-Boil Gravity: \_\_\_\_\_  
 Boil Duration: \_\_\_\_\_  
 Post-Boil Volume: \_\_\_\_\_

## Mash:

Mash Type: \_\_\_\_\_  
 Total Grain Weight: \_\_\_\_\_  
 Grain/Water Ratio: \_\_\_\_\_  
 Strike Volume/Temp.: \_\_\_\_\_  
 Mash Temp./Duration: \_\_\_\_\_  
 Additional Step Temp./Duration/Vol.: \_\_\_\_\_  
 Additional Step Temp./Duration/Vol.: \_\_\_\_\_  
 Actual Efficiency: \_\_\_\_\_

## Fermentation:

Stage	Vessel	Temp.	Date	Gravity
Primary:				
Racked:				
Racked:				

## Bottle/Keg

Date: \_\_\_\_\_  
 Carbonation Level: \_\_\_\_\_  
 Priming Method: \_\_\_\_\_

## Notes:

## Ingredients

### Grain/Extract:

Weight	Type	Color	Gravity

### Hops:

Weight	Type	AA	IBUs	Time

### Yeast:

Type	Amount

### Water/Treatment Plan:

Water Source/Additions	Amount

### Miscellaneous Ingredients: (Adjuncts, Priming Sugar, Fruit/Veg., Spices, Finings, etc.)

Weight	Description	Time