



American Homebrewers Association[®]

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: _____
Top-up Water Volume: _____

Partial Mash:

Total Grain Weight: _____
Grain/Water Ratio: _____
Strike Volume/Temp.: _____
Mash Temp./Duration: _____
Additional Step _____
Temp./Duration/Vol.: _____
Additional Step _____
Temp./Duration/Vol.: _____
Volume Collected: _____
Actual Efficiency: _____

Fermentation:

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

Bottle/Keg:

Date: _____
Carbonation Level: _____
Priming Method: _____

Notes:

Ingredients

Grain/Extract:

| Weight | Type | Color | Gravity |
|--------|------|-------|---------|
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Hops:

| Weight | Type | AA | IBUs | Time |
|--------|------|----|------|------|
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Yeast:

| Type | Amount |
|------|--------|
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Water/Treatment Plan:

| Water Source/Additions | Amount |
|------------------------|--------|
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Miscellaneous Ingredients: (Adjuncts, Priming Sugar, Fruit/Veg., Spices, Finings, etc.)

| Weight | Description | Time |
|--------|-------------|------|
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