



# 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: \_\_\_\_\_  
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

### 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