

Brewday Record Sheet

Beer: **Gyle:** **Date:**

Mash & Boil			
Malt Temp	°C	Total Malt Weight	grams
Mash Temp (predicted)	°C	Actual	°C
Strike Temp	°C		
Mash Duration	mins		
Mash Start		Mash End	
Sparge Liquor	°C		
Sparge Liquor - Batch 1		Batch 2	
Volume Collected	Litres	Refractometer	Brix
Boil Start		Boil End	
Copper Stand (steep)		Temp	°C
Liquor Treatment			
Calcium Sulphate	g	Profile used:	
Calcium Chloride	g		
Magnesium Sulphate	g		
Salt (Boil)	g		
Chalk	g		
Wort & Yeast			
OG (Hydrometer)	°	Refractometer	Brix
Wort Temp	°C		
Yeast Strain			
Pitched (tick)	Dry	Rehydrated	
Or Starter Size	Litres		
Fermenting (FV)			
Date	Gravity	Temp	etc
Dry Hopping			
Bottling / Kegging			
Date		Primings	g
FG	°	Bottle or Keg	

Notes: