

The Cellarman's Brew Sheet

Brew Name

Target Volume

Brewer

Date

Malt & Mashing

Grist Component	% Total Extract	Weight (kg)
Lager Malt	45	2.58
Maris Otter	45	2.63
Wheat Malt	5	0.275
Caramalt	5	0.318
Total	100	5.8

Liquor	Added?	Treatment
CaSO4	<input type="checkbox"/>	<input type="checkbox"/>
MgSO4		
NaCl		
NaHCO3		

Mash Schedule			
Targ. Mash Temp	<input type="text" value="67"/>	Strike Temp.	<input type="text"/>
Mash In Time	<input type="text"/>	Act. Mash Temp.	<input type="text"/>
Mash End Time	<input type="text"/>	Sparge Temp.	<input type="text"/>
Collec. Gravity	<input type="text"/>	Collec. Volume	<input type="text"/>

Hopping / Boiling

Kettle Hops	% α-acid	Weight	BU's
Challenger	7	35	30
Galaxy	14.4	11	20
-10 Min. Hops	% α-acid	Weight	BU's
Motueka	5.9	34	10
End Boil Hops	% α-acid	Weight	BU's
Galaxy	14.4	27	10
Total	-	107	70

Boil Duration	<input type="text" value="90"/>	Target Grav.	<input type="text" value="1.070"/>
Start Boil			
Time	<input type="text"/>	Hops Added?	<input type="text"/>
10 mins. to end			
Copper Finings type	<input type="text"/>	Cop. Fin. Added?	<input type="text"/>
Hops Added?	<input type="text"/>		
End Boil			
Hops Added?	<input type="text"/>	Time	<input type="text"/>

Wort Collection

Cooling			
Temp. Cooling Water	<input type="text"/>	Temp. Wort Collected	<input type="text"/>
Vol. Wort Collected	<input type="text"/>	Liquor Added (l.)	<input type="text"/>

Yeast Pitching			
Yeast Source	<input type="text" value="Saf 05"/>	Yeast Weight	<input type="text" value="2 Packs"/>
Final Temp	<input type="text"/>	Final Grav.	<input type="text"/>
Final pH	<input type="text"/>	Final Vol.	<input type="text" value="20 L."/>