

The Cellarman's Brew Sheet

Brew Name

Target Volume

Brewer

Date

Malt & Mashing

Grist Component	% Total Extract	Weight (kg)
2 Row Pale Malt	90	4.125
Crystal 120	9.5	0.425
Black	0.5	0.03
Total	100	4.58

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	BUs
Magnum	15.4	8.75	15
-10 Min. Hops	% α-acid	Weight	BUs
Citra	13.4	7.5	5
Amarillo	8.7	7.5	3
Cascade	7.6	7.5	2.5
End Boil Hops	% α-acid	Weight	BUs
Citra	13.4	7.5	2
Amarillo	8.7	7.5	1
Cascade	7.6	7.5	1
Total	-	53.75	29.5

Boil Duration	<input type="text"/>	Target Grav.	<input type="text" value="1.055"/>
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 04"/>	Yeast Weight	<input type="text" value="1 Pack"/>
Final Temp	<input type="text"/>	Final Grav.	<input type="text"/>
Final pH	<input type="text"/>	Final Vol.	<input type="text" value="20 L."/>