

BREW PAD™



BEER NAME _____
DESCRIPTION _____

BREW DATE _____ Batch No. _____
TRANSFER DATE _____ O.G. _____
BOTTLE/KEG DATE _____ F.G. _____

FERMENTABLES					HOPS					
Extract	Grain	Sugar	Amount	OG/P°	SRM	Varietal	Amount	Alpha Acid	Minutes	IBU

Fermentor

SIZE	MATERIAL	SHAPE	TOP SIDE	AERATION	ANTI-FOAM	
<input type="checkbox"/> 1 Gallon	<input type="checkbox"/> Plastic	<input type="checkbox"/> Cylindrical	<input type="checkbox"/> Open	<input type="checkbox"/> Pure O2	<input type="checkbox"/> Yes	
<input type="checkbox"/> 2 Gallon	<input type="checkbox"/> Glass	<input type="checkbox"/> Cylindroconical	<input type="checkbox"/> Closed	<input type="checkbox"/> Aquarium Pump	<input type="checkbox"/> No	
<input type="checkbox"/> 3 Gallon	<input type="checkbox"/> Wood	<input type="checkbox"/> Square	<input type="checkbox"/> Air Lock	<input type="checkbox"/> Wire Whisk	YEAST STARTER	
<input type="checkbox"/> 5 Gallon	<input type="checkbox"/> Stone	<input type="checkbox"/> Rectangle	<input type="checkbox"/> Blow Off	<input type="checkbox"/> Carb Stone		<input type="checkbox"/> Yes
<input type="checkbox"/> 6 Gallon	<input type="checkbox"/> Copper	fermentation times & temperatures Primary _____ °C/F for _____ days <input type="checkbox"/> Temperature Controlled Secondary _____ °C/F for _____ days Light Exposure <input type="checkbox"/> Yes <input type="checkbox"/> No Tertiary _____ °C/F for _____ days PRESSURIZED <input type="checkbox"/> yes _____ psi			<input type="checkbox"/> Shaking	<input type="checkbox"/> No
<input type="checkbox"/> 10 Gallon	<input type="checkbox"/> Steel				Enzymes Clarifier/Fining	
<input type="checkbox"/> _____	<input type="checkbox"/> _____	_____				

MASH METHOD	NAME	DESCRIPTION	TEMPERATURE	TIME
<input type="checkbox"/> Partial <input type="checkbox"/> Infusion	Mash Steps			
<input type="checkbox"/> Step <input type="checkbox"/> Decoction				
<input type="checkbox"/> Fly/Batch Sparge				
<input type="checkbox"/> Brew In a Bag				
<input type="checkbox"/> _____				
<input type="checkbox"/> _____				
MASH TUN				
<input type="checkbox"/> Plastic <input type="checkbox"/> Steel				
<input type="checkbox"/> Insulated				
<input type="checkbox"/> Electric Heat				
<input type="checkbox"/> Direct Fire Heat				

WATER PROFILE	ADJUSTMENTS	OTHER ADDITIONS
Calcium (Ca) _____ ppm	Gypsum (CaSO4) _____ g	<input type="checkbox"/> Lactic Acid
Magnesium (Mg) _____ ppm	Table Salt (NaCl) _____ g	<input type="checkbox"/> Ascorbic Acid
Sodium (Na) _____ ppm	Epson Salt (MgSO4) _____ g	<input type="checkbox"/> Phosphoric Acid
Sulfate (SO4) _____ ppm	Calcium Chloride (CaCl) _____ g	<input type="checkbox"/> Muriatic Acid
Chloride (Cl) _____ ppm	Baking Soda (NaHCO3) _____ g	<input type="checkbox"/> _____
Bicarbonate (HCO3) _____ ppm	Chalk (CaCO3) _____ g	
PH		
STARTING _____	TARGET _____	
FINAL MASH _____	FINAL KETTLE _____	

YEAST	NAME	TYPE	AMOUNT	STARTER SIZE