

Name		Batch Size	
Style		Date Brewed	

Expected O.G.		Recorded O.G.	
Expected F.G.		Recorded F.G.	
IBU		ABV	

Tsp.	Water Treatments

Lbs.	Grains	X 28	
Lbs.	Dry Extract	X 45	
Lbs.	Liquid Extract	X 36	
			=
Total gravity points			
Divide by batch size			÷
Original Gravity (O.G.)			=
Multiply by attenuation percentage			X
Fermentable gravity			=
Divide by conversion factor			÷ 8
ABV %			= %

Lbs.	Oz.	Malt / Extracts / Adjuncts	°L

Starting Mash Water	
	Lbs. grain
X	1.1 quarts of RO water
=	
	Quarts starting mash RO water

Hop	Pellet/Whole	Oz.	AA%	Boil Factor	IBU

To calculate IBU: $IBU = \text{oz. hops} \times \text{alpha acid (AA\%)} \times \text{boil factor}$

Boil Factors	60 min = 4	30 min = 1.4	5 min = 0.7
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Yeast	Attenuation	Temp. Range	Pitch Date

Dryhop	Pellet/Whole	Oz.	AA%	Date Added	Days on Hops