



BREW CRAFT

BREWING LOG SHEET

www.liquorcrafter.com.au
info@liquorcrafter.com.au
) (03) 9579 1644

Batch code	
Beer name	
Brewed by	
Date started	Date finished
Method used	<input type="checkbox"/> Beer Kit <input type="checkbox"/> Modified kit <input type="checkbox"/> Original recipe

INGREDIENTS USED

Beer kit:	
Glucose/dextrose	g
Corn syrup	g
Malt extract	
type:	g
type:	g
Grain	boiling time
type:	g
type:	g
Bittering hops	boiling time
type:	g
Flavouring hops	boiling time
type:	g
Aroma hops	boiling time
type:	g

Yeast type:

OTHER INGREDIENTS USED

SPECIFIC GRAVITIES - ALCOHOL CALCULATION

Original SG (A)	1	.	0		
Final SG (B)	1	.	0		
A - B (Omit dec. point)					
Multiply by 0 . 1 4					
=					
Add on for bottle sugar	0	.	5	0	
Total alcohol (% by vol)		.			

BREWING NOTES

TASTING NOTES Age

Date	
Date	



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