

VETTERBREW BREW LOG

Brewer: _____ Brew date: _____ Beer Name: _____
 Style: Hop Centric Batch Size: 5 Gallon
 ABV: _____ Boil Volume: _____ Brewer: _____

| Grains | Amt. Used |
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| Gravity readings: | | |
|-------------------|----------|-----------------|
| First Running: | _____ SG | Time: ____:____ |
| Final Running: | _____ SG | Time: ____:____ |
| Pre-boil: | _____ SG | Time: ____:____ |
| Post-boil: | _____ SG | Time: ____:____ |
| OG: | _____ SG | Time: ____:____ |
| End Primary: | _____ SG | Date: __/__/__ |
| End Secondary: | _____ SG | Date: __/__/__ |
| FG: | _____ SG | Date: __/__/__ |

Water used: Tap RO Distilled
 (Circle One for info)
 Location City: _____
 State: _____

| Hops | Amt. Used | IBUs | Addition Time | If Dry Hop Start Day | If Dry Hop # of Days |
|------|-----------|------|---------------|-------------------------|-------------------------|
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Mash Profile:
 Mash type: _____
 Description of Mash Technique: (Be specific, Include
 Infusion steps, BIAB steps, temps, timing)

| Other Finings/Additions | Amt. Used |
|-------------------------|-----------|
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