

## The Cellarman's Brew Sheet

**Brew Name**

**Target Volume**

**Brewer**

**Date**

### Malt & Mashing

Grist Component	% Total Extract	Weight (kg)
Maris Otter	78	4.5
Special B	4.35	0.250
Caramalt	4.35	0.250
Carared	4.35	0.250
Dark Candi Sugar	4.35	0.250
Dark Unrefined Sugar	4.35	0.250
<b>Total</b>	<b>100</b>	<b>5.75</b>

Liquor	Added?	Treatment
CaSO4	5g.	<input type="checkbox"/>
MgSO4		
CaCO3		
NaHCO3		

#### Mash Schedule

Targ. Mash Temp	<input type="text" value="65"/>	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	BU's
Challenger	9.26	33	25
-10 Min. Hops	% α-acid	Weight	BU's
End Boil Hops	% α-acid	Weight	BU's
Challenger	9.26	17	-
<b>Total</b>	<b>-</b>		<b>97.5</b>

Boil Duration	<input type="text" value="90"/>	Target Grav.	<input type="text" value="1.060"/>
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="WY3787"/>	Yeast Weight	<input type="text"/>
Final Temp	<input type="text"/>	Final Grav.	<input type="text"/>
Final pH	<input type="text"/>	Final Vol.	<input type="text"/>