

## The Cellarman's Brew Sheet

**Brew Name**

**Target Volume**

**Brewer**

**Date**

### Malt & Mashing

Grist Component	% Total Extract	Weight (kg)
Maris Otter	55	2.875
Wheat Malt	40	2.075
Munich Malt	5	0.250
Blackberries- in secondary		1
<b>Total</b>	<b>100</b>	<b>5.2</b>

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

Mash Schedule			
Targ. Mash Temp	<input type="text" value="65"/>	Strike Temp.	<input type="text" value="76"/>
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	BUs
Boadicea	7.11	24	17
-10 Min. Hops	% α-acid	Weight	BUs
End Boil Hops	% α-acid	Weight	BUs
Boadicea	7.11	26	-
<b>Total</b>	<b>-</b>	<b>50</b>	<b>17</b>

Boil Duration	<input type="text" value="90"/>	Target Grav.	<input type="text" value="1.050"/>
Start Boil			
Time	<input type="text"/>	Hops Added?	<input type="text"/>
10 mins. to end			
Copper Finings type	<input type="text" value="Protofloc"/>	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="WB 06"/>	Yeast Weight	<input type="text" value="2 Packs"/>
Final Temp	<input type="text"/>	Final Grav.	<input type="text"/>
Final pH	<input type="text"/>	Final Vol.	<input type="text"/>