

## The Cellarman's Brew Sheet

**Brew Name**   
**Target Volume**

**Brewer**   
**Date**

### Malt & Mashing

Grist Component	% Total Extract	Weight (kg)
Total	100	

Liquor Treatment		
CaSO <sub>4</sub>	<input style="width: 100%; height: 100%;" type="text"/>	ADDED?
MgSO <sub>4</sub>		<input style="width: 100%; height: 100%;" type="text"/>
NaCl		
NaHCO <sub>3</sub>		

Mash Schedule			
Target Mash Temp.	<input type="text"/>	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"/>
Coll. Grav.	<input type="text"/>	Coll. Vol.	<input type="text"/>

### Hopping / Boiling

Kettle Hops	% α-acid	Weight	BUs
-10 Min. Hops	% α-acid	Weight	BUs
End Boil Hops	% α-acid	Weight	BUs
Total	-		

Boil Duration	<input type="text"/>	Target Grav.	<input type="text"/>
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"/>	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"/>