

Forms and tables for a detailed home brewing log book

Kai Troester

This log book has been designed for the avid home brewer who wants to keep very detailed notes of the recipe, brewing process and taste progression of the beer. It provides a number of fields, many of which may not be needed for a particular brew, but it allows for consistent record keeping and quick comparison between batches.

Here are a few notes regarding the use of these sheets:

Recipe

Batch number/ batch name: note the number and name of the batch on the top of every page.

Water treatment: this has been primarily designed for brewers who build their own water, but can also be used when a mineral analysis of the brewing water is available. There are fields for 2 water sources to cover blending of waters. Add the amount of strike and sparge water to be used and the amount of salts that will be added. Use only one line if strike and sparge water will be treated the same or you don't have to split them for water treatment (e.g. large enough vessel). A computer program should be used to calculate the resulting mineral levels which are then noted on the right hand side. A nomograph is available to determine the residual alkalinity of the brewing water. The german hardness scale is given since the residual alkalinity is easily expressed in this scale. Check Palmer on how to use the nomograph (<http://www.howtobrew.com/section3/chapter15-3.html>)

Grist:List the amount, grist percentage, type and maltster of the grains used. If malt extract or sugars are used they could also be listed here or in the hops/spices section. The rightmost column can be used to record the gap width that the mill was set to. This has an effect on the efficiency and lauter speed and might be of interest later.

Hops/spices: list items added during the boil here and check the IBU formula that was used.

Miscellaneous: room for other recipe related notes

Yeast: list strain of yeast, propagation and pitch amount here

Brew day

mash: Note the planned mash schedule here, especially the strike water temp and desired rest temperature. The right hand side provides fields to fill in the actual measured rest temperatures and pH (in case pH was measured).

Mash diagram: use this diagram to plot the mash schedule if desired

Lauter: This has been designed for batch sparging and lets you record the lauter wort clarity and pH levels of the run-offs



Boil: Record boil parameters here. Important are pre-boil and post-boil volume. When calculating boil-off, note that there is a volume difference of about 4% between boiling hot and room temperature wort. If the final gravity is corrected with water additions, it can be noted as well.

Time-comment: Use this section to record the brew day progression , especially mash and lauter. Start the time with dough-in and record steps like infusions, decoctions, rest temperature reached, acid or salt additions, lauter start/end, length of oxygenation,

Fermentation

Use this diagram to record the fermentation progression. Pitch temperature should be noted as well as the temperature progression of the beer. If the gravity is measured you can add this as well. The record of fermentation temperature will be helpful in finding the source of fermentation off-flavors and the gravity readings are good for judging the yeast performance.

The left hand space provides room for short notes (racked to keg, started tasting good, added kraeusen)

If a fast ferment test is performed and the limit of attenuation is known, it can be recorded in the upper left corner.

Notes

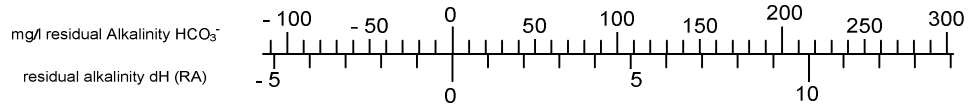
Use this page to record more detailed notes about the beer progression as well as tasting notes and suggestions for future improvements.

Tables

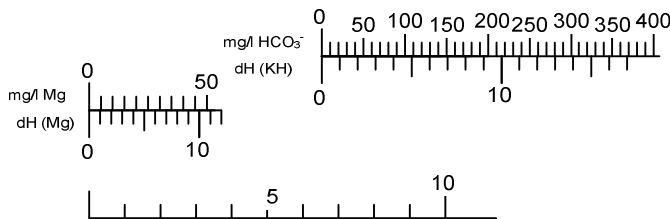
Keep these tables in the back of the note book as they provide a quick way of determining attenuation and alcohol content.



batch number		batch name					brew date										
water treatment							result										
water source 1			%		water source 2			%		Ca ²⁺ ppm	Mg ²⁺ ppm	residual alkalinity					
strike water	gal	CaSO ₄ 2H ₂ O	g	NaCl	g	MgSO ₄ 7H ₂ O	g	CaCl ₂ 2H ₂ O	g	NaHCO ₃	g	CaCO ₃	g	g	Na ⁺ ppm	SO ₄ ²⁻ ppm	ppm HCO ₃
sparge water	gal	CaSO ₄ 2H ₂ O	g	NaCl	g	MgSO ₄ 7H ₂ O	g	CaCl ₂ 2H ₂ O	g	NaHCO ₃	g	CaCO ₃	g	g	Cr ppm	HCO ₃ ⁻ ppm	

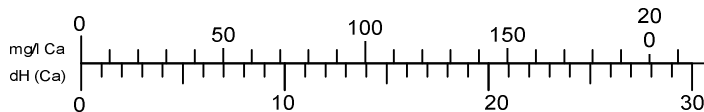


$$RA = KH - \frac{CH + 0.5MH}{3.5}$$



$$1 \text{ dH (KH)} = 21,7 \text{ ppm HCO}_3^-$$

$$1 \text{ dH (MH)} = 4.33 \text{ ppm Mg}$$



$$1 \text{ dH (CH)} = 7.14 \text{ ppm Ca}$$

grist						miscellaneous					
amount	lb	%	type	maltster	mill gap						
amount	lb	%	type	maltster	mill gap						
amount	lb	%	type	maltster	mill gap						
amount	lb	%	type	maltster	mill gap						
amount	lb	%	type	maltster	mill gap						
amount	lb	%	type	maltster	mill gap						
total	lb					mill					
hops/spices											
amount	oz	a.-acid	IBU	boil time	min	type					
amount	oz	a.-acid	IBU	boil time	min	type					
amount	oz	a.-acid	IBU	boil time	min	type					
amount	oz	a.-acid	IBU	boil time	min	type					
amount	oz	a.-acid	IBU	boil time	min	type					
amount	oz	a.-acid	IBU	boil time	min	type					
total IBU			IBU formula: <input type="checkbox"/> Tinseth <input type="checkbox"/> Rager <input type="checkbox"/> Garetz <input type="checkbox"/> Other _____								
yeast											
type (strain)			propagation			pitch amount					



batch number	batch name
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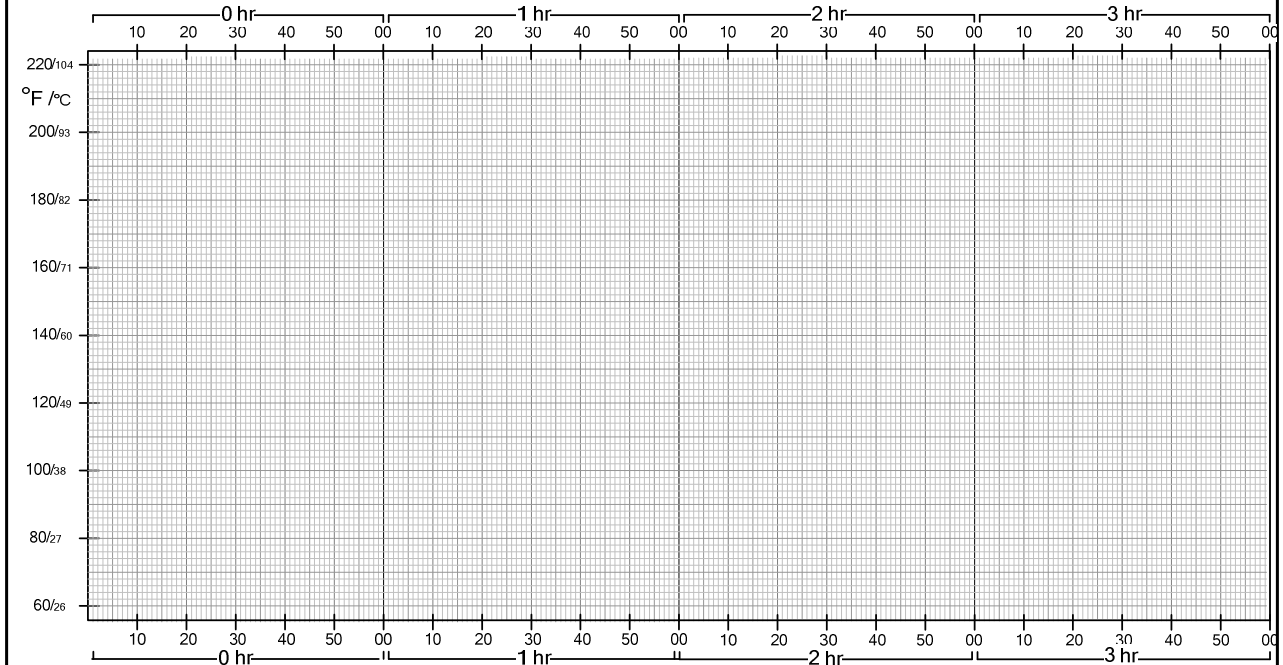
mash										
targeted								actual		
rest name	amount	gal	<input type="checkbox"/> infusion	temperature	rise time	rest temp	rest time	water/grist	rest temp	pH
			<input type="checkbox"/> decoction	°F	min	°F	min	qt/lb	°F	
		<input type="checkbox"/> direct heat								

rest name	amount	gal	<input type="checkbox"/> infusion	temperature	rise time	rest temp	rest time	water/grist	rest temp	pH
			<input type="checkbox"/> decoction	°F	min	°F	min	qt/lb	°F	
		<input type="checkbox"/> direct heat								

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			<input type="checkbox"/> decoction	°F	min	°F	min	qt/lb	°F	
		<input type="checkbox"/> direct heat								



lauter				boil			
lauter wort clarity		pre boil volume (hot)		pre boil gravity		boil time	
cloudy <input type="checkbox"/>	clear <input type="checkbox"/>	brilliant <input type="checkbox"/>	gal	SG	min	pre boil pH	
run-off pH (1. sparge)	run-off pH (2. sparge)	cast-out volume hot <input type="checkbox"/> cold <input type="checkbox"/>	gal	water added gal	evaporation gal	evaporation rate %/h	cast-out pH
time	comment			time	comment		
brew house result		cast-out volume gal		starting gravity SG		brew house efficiency %	

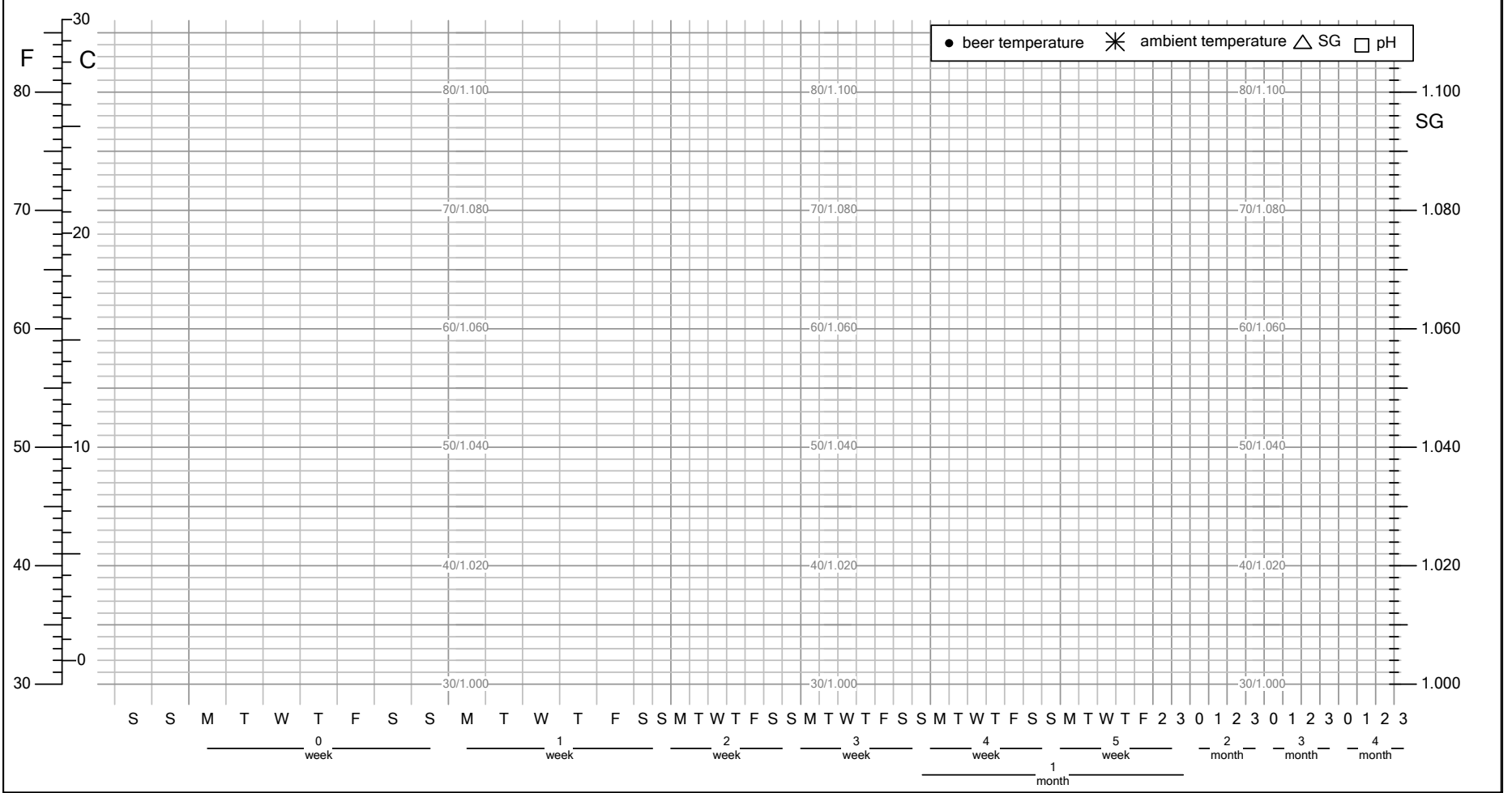




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pitch temperature		pitch pH
°F		
fast ferment test SG	limit of attenuation	
SG	%	



batch number	batch name		
date	comment		
age			
date	comment		
age			
date	comment		
age			
date	comment		
age			
date	comment		
age			
date	comment		
age			
date	comment		
age			
date	comment		
age			
date	comment		
age			
date	aroma	appearance	taste
age			
	hops none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong malt none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong other none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong <div style="text-align: right;">aroma ___/12</div>	clarity none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong head none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong <div style="text-align: right;">appearance ___/3</div>	bitter none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong sweet none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong mouthfeel none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong carbonation none <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> strong flavor ___/20 mouthfeel ___/5 overall ___/10 total ___/50
suggested improvements			



