



# Brewer's Friend

<http://www.brewersfriend.com>

## Brew Day Sheet for Extract Based Beer Recipes

Brewer: \_\_\_\_\_

Recipe Name: \_\_\_\_\_

Batch Size: \_\_\_\_\_

Brew Date: \_\_\_\_\_

Beer Type: \_\_\_\_\_

Boil Time: \_\_\_\_\_ (60 min. standard)

### Grains -

Type	Amount

Steeping Grains - Steep at 150F / 66C, 30 min.


### Hops -

Type	Amount	AA	Boil Time

### Batch Vital Statistics -

Expected Original Gravity \_\_\_\_\_

Expected Final Gravity \_\_\_\_\_

Expected Alcohol By Volume \_\_\_\_\_

IBUs (bitterness) \_\_\_\_\_

SRM (color) \_\_\_\_\_

Carbonation Level \_\_\_\_\_

For calculators: [www.brewersfriend.com/stats](http://www.brewersfriend.com/stats)

### Hydrometer Readings - @ 60 F / 15.5 C

	Date	Specific Gravity
Brewed		
Racked		
Bottled		

### Other Ingredients -

Name	Amount	Add @ time

Find other ingredients and their uses at:

[www.brewersfriend.com/other-ingredients](http://www.brewersfriend.com/other-ingredients)

### Yeast -

Type \_\_\_\_\_

Avg Attenuation \_\_\_\_\_

Optimum Temperature \_\_\_\_\_

Starter Notes: \_\_\_\_\_

Data on yeast can be found at:

[www.brewersfriend.com/yeast](http://www.brewersfriend.com/yeast)

### Cost -

Grains \_\_\_\_\_

Hops \_\_\_\_\_

Yeast \_\_\_\_\_

Other \_\_\_\_\_

**Total:**

### Notes -

Recipe Builder: [www.brewersfriend.com/homebrew](http://www.brewersfriend.com/homebrew)