



HOME BREW RECORD – BEER KIT BREWING

BEER DETAILS

Name Beer Kit Brand.....
Style..... Bottling / Kegging Date.....
Brew Date..... Tasting Date.....

RECIPE

Sugars / Malts..... Quantity.....
Hops..... Quantity..... Dry / Steeped.....
Steeped Grain..... Quantity.....
Yeast..... Quantity..... Pitching Temperature.....
Batch Size..... Fermentation Temperature.....

SPECIFIC GRAVITY / ESTIMATED ABV

Original Specific Gravity (OSG)..... Final Specific Gravity(FSG).....

Calculation (remove decimal point):

OSG minus FSG equals ?? divideby 7.36 equals ?? plus 0.5* equals Final Estimated ABV%

..... - = / 7.36 + 0.5 = % Estimated ABV

*Additional 0.5 added for secondary fermentation in the bottle. Ignore if kegging

VERDICT / NOTES

Aroma..... Flavour.....

Appearance..... Mouth Feel.....

Overall.....

Worth Repeating?.....

Changes.....

.....