

All Grain Recipe

| Home Brewer: | |
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| Brew Date: | |
| Batch Size: | |
| Boil Time: | |

| Beer Style: | |
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| Recipe Name: | |
| Batch Number: | |

| Grain Type | Amount |
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| Mash/Infusion | Temperature | Time |
|---------------|-------------|------|
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| Mineral/pH | | |
| Adjustment | Amount Ad | ded |
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| Adjunct Type | Amount | Boil Time |
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| Yeast Type: | |
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| Supplier: | |
| Starter Used: | |
| Optimum Temp: | |

| Hop Type | Alpha | Amount | Time |
|----------|-------|--------|------|
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| Gravities | Date | Reading |
|--------------------|------|---------|
| First Runnings: | | |
| Pre-Boil: | | |
| Original Gravity: | | |
| Rack to Secondary: | | |
| Final Gravity: | | |

| Batch Stats | Result |
|--------------------------------------|--------|
| Expected Original Gravity: | |
| Expected Final Gravity: | |
| Expected ABV: | |
| International Bittering Units (IBU): | |
| Color (SRM): | |
| Mash Efficiency: | |

| Brew Notes: | |
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