Extract Recipe Worksheet

Brewer's Name: _____
Recipe Date: _____
Beer Style: _____
Recipe Name: _____
Yield (gal): _____

Objectives

Original Gravity (S.G.): _____
Final Gravity (F.G.): _____
Bitterness (IBU): _____
Color (SRM): _____

Ingredients

Extract

Type	Form (DME/LME)	Color (L)	Amt (lb)	Add Time (min)
		Total		

Additives

Type	Amt (oz)	Add Time (min)

Hops

Type	Form (whole/pellet/plug)	Bitterness (%AA)	Amt (oz)	Add Time (min)
		Total		

Water

Water Need	Amt (gal)
Mashing	
Sparging	
Boiling	
Dilution	
Total	

Brewing

Special Notes:

Wort Boil	Amt (gal)	Time (min)

Fermentation

Yeast Name and Product Number:		Fermentation Stage	Time (days)	Temp (F)
Pitching Temperature (F):		Primary:		
		Secondary:		

Packaging

Filtering	Priming		Bottling		Kegging	
Yes / No	Sugar Type:		Bottle Size (oz):		CO2 Needed (vols):	
	Sugar Amount (oz):		No. Needed:		CO2 Pressure (psi):	