# All-Grain 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

### Grain/Extract/Adjunct

| Type | Form (Grain/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:

| Mashing Steps | Time (min) | Temp (F) |
|---|---|---|
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

| Specialty Grain Steeping | Time (min) | Temp (F) |
|---|---|---|
| | | |
| | | |
| | | |
| | | |

| Wort Boil | Amt (gal) | Time (min) |
|---|---|---|
| | | |

## Fermentation

| Yeast Name and Product Number: | |
|---|---|
| Pitching Temperature (F): | |
| | |

| Fermentation Stage | Time (days) | Temp (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): | |