

Partial Mash Recipe

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Home Brewer:						Beer Style:	:	
Brew Date:						Recipe Name:		
Batch Size:						Batch Number:		
Boil Time:							•	
						Mash/Infusion	Tomporatur	Time
Grain Type			Amount			IVIASH/INTUSION	Temperatur	e Time
Grain Type			Amount		-			
					-			
					-			
						Mineral/pH		
Malt Extract			Amount			Adjustment	Amount Added	
						7 10.10.111	7 11 11 0 01 11	7 10.0.0
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		•		<u> </u>				
			D '	I T'		Other Ingredients	Amount	Time
Adjunct Type Amo		Amount	Roll	l Time				
						Yeast Type:		
						Supplier:		
						Starter Used:		
						Optimum Temp		
						Gravities	Date	Reading
Hop Type	Alpha	a Amou	ınt	Time		First Runnings:	Date	Rodding
						Pre-Boil:		
						Original Gravity:		
						Rack to Secondary:		
						Final Gravity:		
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Batch Stats				esult		Prov	w Notes:	
		Jourt		DIE	N NOLES.			
Expected Original Gravity: Expected Final Gravity:								
Expected ABV:								
International Bittering Units (IBU):								
Color (SRM):								
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Mash Efficiency: