

PRO AM Entry sheet

Brewer(s): _____
 Beer Style/Category: _____
 Competition won: _____
 Place Awarded: _____
 Date: _____

Specifications:

Total Batch Volume: _____
 Original Gravity: _____
 Final Gravity: _____
 Assumed Efficiency: _____
 Pre-Boil Volume: _____
 Pre-Boil Gravity: _____
 Boil Duration: _____
 Post-Boil Volume: _____

Mash:

Mash Type: _____
 Total Grain Weight: _____
 Grain/Water Ratio: _____
 Strike Volume/Temp.: _____
 Mash Temp./Duration: _____
 Additional Step Temp./Duration/Vol.: _____
 Additional Step Temp./Duration/Vol.: _____
 Actual Efficiency: _____

Fermentation:

Stage	Vessel	Temp.	Date	Gravity
Primary:				
Racked:				
Racked:				

Notes:

Ingredients

Grain/Extract:

Weight	Type	Color	Gravity

Hops:

Weight	Type	AA	IBUs	Time

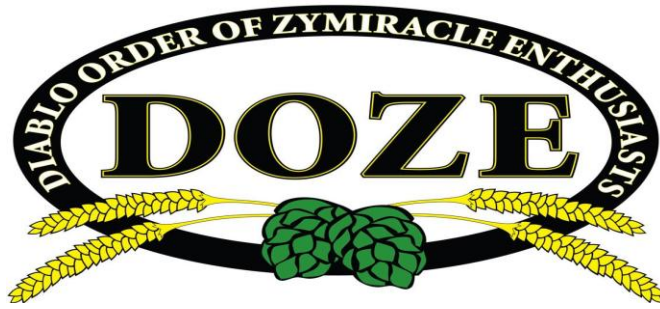
Yeast:

Type	Amount

Water/Treatment Plan:

Water Source/Additions	Amount

Miscellaneous Ingredients: (Adjuncts, Priming Sugar, Fruit/Veg., Spices, Finings, etc.)



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