BREWLOG - NORWAY BREWING COMPANY

Beer Name:	Date:	Batch #:	Tank:	OG:	Vol:	pH:	Temp:

Grist			
Malt type	Brand	Amount	Grist %

Water Adjustment			
Time	Chemical	Amount	Mash pH

Mash	
Mash-in:	
Strike temp:	
Vol. mash water:	
End mash-in:	

Time:			
Mash temp top:			
Mash temp bottom:			

Lauter			
Start recirc:			
Start lauter:			
Start sparge:			
Sparge temp:			
Sparge vol:			
End lauter:			
Preboil vol:			
Post boil vol:			

Notes:

Boil				
Start:		**End:**		
Addition	**AA%**	**Amount**	**Time**	**Boil time**

Wort stats	Gravity	pH
First runnings:		
Last runnings:		
Preboil:		
Post boil:		

Notes: