

# WINEMAKING LOG

1. **Ingredients used:**  
 Fresh fruit: \_\_\_\_\_ Lbs. \_\_\_\_\_ Source \_\_\_\_\_  
 \_\_\_\_\_

2. **Initial readings:**  
 Brix: \_\_\_\_\_ Spec. Grav. \_\_\_\_\_ T.A. \_\_\_\_\_ (Gr/L) pH \_\_\_\_\_ Temp. \_\_\_\_\_  
**Additions to fermenter:**  
**Acids:**  
 Type: \_\_\_\_\_ Oz. \_\_\_\_\_ Type: \_\_\_\_\_ Oz. \_\_\_\_\_  
 SO<sub>2</sub>: \_\_\_\_\_ PPM \_\_\_\_\_  
 Other: \_\_\_\_\_

3. **Primary fermentation:**  
 Yeasts used: \_\_\_\_\_ Oz. \_\_\_\_\_ Dry ( ), Liq. ( ) Brand/Source \_\_\_\_\_  
 \_\_\_\_\_ Oz. \_\_\_\_\_ Dry ( ), Liq. ( ) Brand/Source \_\_\_\_\_  
 Yeast inoculation date: \_\_\_\_\_ Time: \_\_\_\_\_  
 Max fermentation temp: \_\_\_\_\_  
 Primary finish date: \_\_\_\_\_ Residual sugar: \_\_\_\_\_  
**Secondary fermentation:**  
 Press date: \_\_\_\_\_ Brix: \_\_\_\_\_ Spec. Grav. \_\_\_\_\_  
**Primary and secondary fermentation completion:**  
 Date finished: \_\_\_\_\_ Residual sugar: \_\_\_\_\_  
 T.A. at finish: \_\_\_\_\_ pH: \_\_\_\_\_  
**Malolactic fermentation:**  
 Yeast used: \_\_\_\_\_ Oz. \_\_\_\_\_ Brand/Source \_\_\_\_\_  
 Yeast food: \_\_\_\_\_  
 Inoculation date: \_\_\_\_\_ Brix at innoc.: \_\_\_\_\_  
 Malo. fermentation finish date: \_\_\_\_\_  
 T.A. at finish: \_\_\_\_\_ (Gr/L) pH: \_\_\_\_\_

4. **Cooperage:** Barrel ( ) Glass ( )  
**Barrel data:**  
 Source: \_\_\_\_\_ Volume: \_\_\_\_\_ gals.  
 Date first filled: \_\_\_\_\_

5. **Racking schedule:**

Date: _____	SO <sub>2</sub> added _____	PPM _____
Date: _____	SO <sub>2</sub> added _____	PPM _____
Date: _____	SO <sub>2</sub> added _____	PPM _____
Date: _____	SO <sub>2</sub> added _____	PPM _____
Date: _____	SO <sub>2</sub> added _____	PPM _____

6. **Bottling:**  
 Date: \_\_\_\_\_ Size bottles: \_\_\_\_\_ ml  
 SO<sub>2</sub> added \_\_\_\_\_ PPM Final T/A: \_\_\_\_\_  
 Residual sugar: \_\_\_\_\_ pH \_\_\_\_\_  
**Fining, filtering:**  
 Dated fined: \_\_\_\_\_ Fining material: \_\_\_\_\_ Amount: \_\_\_\_\_  
 Filter size: \_\_\_\_\_  
 Number of bottles: \_\_\_\_\_ Cases: \_\_\_\_\_ Gals.: \_\_\_\_\_

Notes (by section number)  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

# Brewers Recipe and Evaluation Worksheet

batch No. \_\_\_\_\_ name \_\_\_\_\_

type \_\_\_\_\_ quantity \_\_\_\_\_

original s.g. \_\_\_\_\_ brewing date \_\_\_\_\_

racking s.g. \_\_\_\_\_ racking date \_\_\_\_\_

terminal s.g. \_\_\_\_\_ tapping date \_\_\_\_\_

alcohol \_\_\_\_\_ bittering units \_\_\_\_\_

water \_\_\_\_\_ yeast \_\_\_\_\_

malt(H/U) (D/C/G) \_\_\_\_\_

malt(H/U) (D/C/G) \_\_\_\_\_

malt(H/U) (D/C/G) \_\_\_\_\_

malt(H/U) (D/C/G) \_\_\_\_\_

\_\_\_\_\_ % alpha boiling time

hops(P/L) \_\_\_\_\_

hops(P/L) \_\_\_\_\_

hops(P/L) \_\_\_\_\_

adjuncts/clarifiers \_\_\_\_\_

brewing instructions \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

appearance \_\_\_\_\_ Clarity and Head Retention 1-3

aroma/Bouquet \_\_\_\_\_ Aroma: malt, Bouquet: hops 1-4

taste \_\_\_\_\_ Balance: hop/malt, bitter/sweet 1-4

\_\_\_\_\_ Aftertaste 1-3

\_\_\_\_\_ mouth feel 1-3

overall impression \_\_\_\_\_ Drinkability 1-3

total score: \_\_\_\_\_ good:12; very good:15; excellent:18

tasting comments \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_