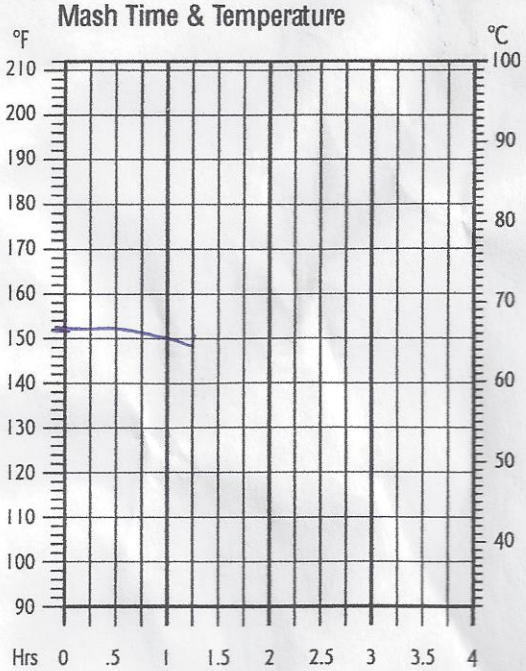
Marty

RADICAL BREWING — Brewing Log Sheet

Mash Time & Temperature



Beer Name Combine — Brew Date

Beer Style Hefe — Brewer

Batch size 10 — Target OG/°P 1,053 — FG 1,012

Lb/kg	OG/°P	Ingredient	Color
11		6 Row	
11		wheat Malt	

Qty	Oz/g	Hop /Seasoning	α Acid	P/W	Min.	Util.	IBU
1.5	2	Willamette					

Brew/Mash Type Z

Total Lbs/Bbl

Strike Water — Qt/.Lb

= Rest Temp — = Diff

Mash Ph — Wort Ph

Boil Length

Irish Moss?

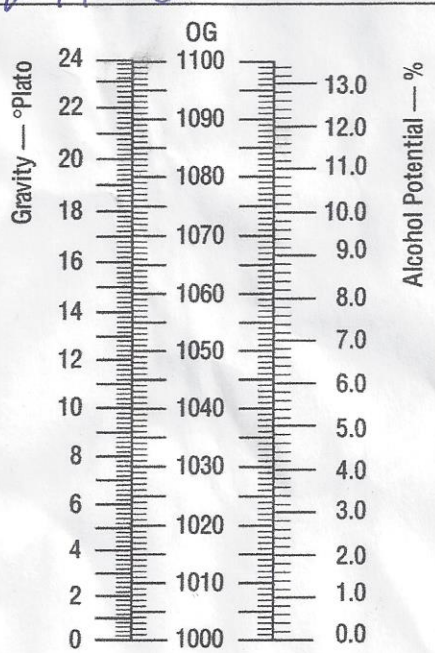
Water

Yeast

WLP 300

Stage	Date	OG/°P	% Alcohol Potential	Temp °F/°C
Primary				
Racked				
Racked				
Bottled				
Kegged				

Notes



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