

DATE  STARTING TIME				BREW MIX USED  SUGAR USED	
DAY	ACTUAL TEMPERATURE	TARGET SPECIFIC GRAVITY	ACTUAL SPECIFIC GRAVITY	NOTES	
0		35.00			
I		31.00			
2		26.00			
3		23.00			
4		21.00			
5		19.00			
6		16.00			
7		13.00			
8		9.00			
9		9.00			
DATE BOTTLED				DATE TASTED	
TASTING	NOTES AND APPEA	RANCE OF BEE	R		

PLEASE NOTE: THIS IS AN EXAMPLE OF FERMENTATION. YOUR FERMENTATION MIGHT BE LONGER OR SHORTER THAN 8 DAYS. THE STARTING GRAVITY MAY NOT BE ACCURATE UNLESS ALL SUGAR AND MALT EXTRACT IS COMPLETELY DISSOLVED.