

Cider Name:

Brewers:

Bottle Label:

Brew date:

### Fruit

Gal	Type and Origin	Form	Date Added

### Honey, Sugar and Miscellaneous

Lb	Brand or Origin	Date Added

### Spices

Amount	Type and Origin	Date Added

### Yeast

Amount	Brand and Strain	Dry	Liquid
		<input type="radio"/>	<input type="radio"/>

Ale	Champagne	Wine	Mead	Hydrated?	Starter?
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

### Additives and Other Ingredients

Amount	Ingredient	Date Added
	Irish moss <input type="radio"/>	
	Pectic enzyme <input type="radio"/>	
	Yeast nutrient <input type="radio"/>	
	Acid blend <input type="radio"/>	
	Gypsum <input type="radio"/>	
	Sodium Benzoate <input type="radio"/>	
	Sparkaloid <input type="radio"/>	
	Vitamin C <input type="radio"/>	
	<input type="radio"/>	
	<input type="radio"/>	
	<input type="radio"/>	
	<input type="radio"/>	
	<input type="radio"/>	

### Procedures

Pasteurization				
Date	Time	Temp.	Volume	Remarks

Racking		
Date	SG	Clarity

### Specifics

Final Size	_____ gallons
Specific Gravity	1._____ - Deduced Original SG 1._____ - Final SG
Alcohol	_____w%, _____v%
Calories/bottle	____Alc + ____Ext + ____Pro = ____
Temperatures	Pitch: ____F, Ferment: ____F
Yield (gallons)	_____gallons
Priming	

### Record

Date	SG	Action or Observation

### Contests

Date	Score	Contest Name and Awards