

# CIDER MAKERS LOG

Name \_\_\_\_\_

Start Date \_\_\_\_\_

Batch Size \_\_\_\_\_

Batch Number \_\_\_\_\_

## INGREDIENTS

_____	_____
_____	_____
_____	_____
_____	_____

## PROCEDURE NOTES

TOTAL ACIDITY \_\_\_\_\_ PH \_\_\_\_\_ TEMPERATURE \_\_\_\_\_

_____
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_____
_____

## RACKING/SAMPLE NOTES

DATE \_\_\_\_\_

DATE \_\_\_\_\_

DATE \_\_\_\_\_

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## SUGAR/ALCOHOL

ORIGINAL GRAVITY \_\_\_\_\_ FINAL GRAVITY \_\_\_\_\_ ABV \_\_\_\_\_

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## BOTTLE/KEGGING

TOTAL ACIDITY \_\_\_\_\_ PH \_\_\_\_\_ TEMPERATURE \_\_\_\_\_

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