CIDER LOG

BATCH _____ Batch Size _____ Press Date _____

Varieties / Ratios **Ph**	**1st Rack Date** **Temp**
	2nd Rack Date **Temp**
Carboy Date **Campden Tab** ☐	**3rd Rack Date** **Temp**
Pitch Date **Temp**	**Bottle Date** **Temp**
Tasting Notes **Look**	**SG** **Additions** **ABV** **Post Ph**
Starting SG **Sugar Type**	**Priming Sugar** **Back Sweet**
Post SG **Sugar Added**	**Tasting Notes** **Look**
Acid Blend **Pectic Enzyme**	**Bottle Yield** **Label Name**
Yeast Nutrient **Yeast**	**Tasting** **Date**
Ferment Description	**Carbonation** **Notes**