Passive Variables - quick reference to recipe, allows user to gage what the recipe is like but has no effect on the brew process itself

Recipe Name	

Beer Style	

Brew Method	

Batch Size (L)	

ABV	

S.G	

F.G	

Control Variables - used to define settings during the brew process itself

Grains: (kg)

Name		Quantity	
Name		Quantity	
Name		Quantity	
Name		Quantity	
Name		Quantity	

Name		Quantity	
Name		Quantity	
Name		Quantity	

Grains are not specifically required but grain weight may form part of the safety check to ensure the mash tun volume is not exceeded

Mash: (L/°C/Min)

Volume	
Strike Temp	

Time1		Temp		Flow Rate	
Time2		Temp		Flow Rate	
Time3		Temp		Flow Rate	
Time4		Temp		Flow Rate	
Time5		Temp		Flow Rate	

Sparge: (L/°C)

Volume	
Temp	

Boil:(°C/mg/Min)

Time	

Adjunct1		Quantity		Time	
Adjunct2		Quantity		Time	
Adjunct3		Quantity		Time	
Adjunct4		Quantity		Time	
Adjunct5		Quantity		Time	
Adjunct6		Quantity		Time	
Adjunct7		Quantity		Time	
Adjunct8		Quantity		Time	

Cooling:(°C)

Target Temp	

Passive Ingredients - Ingredients relevant to the recipe but have no bearing on device settings (We do not need to include these at all but they would be required if we wanted the brew buddy to remember every aspect required to complete a certain recipe)

Yeast	

Mash Water Chemistry Additions: (mg)

Gypsum	
Calcium Chloride	
Epsom Salt	
Magnesium Chloride	
Canning Salt	
Baking Soda	
Chalk	
Pickling Lime	
Acid	

Sparge Water Chemistry Additions: (mg)

Gypsum	
Calcium Chloride	
Epsom Salt	
Magnesium Chloride	
Canning Salt	
Baking Soda	
Chalk	
Pickling Lime	
Acid	

Priming Sugar: (g/L)

Type		Quantity/L	