

NORTHERN BREWER'S

WINEMAKING LOG

Varietal/Fruit: _____ Lbs: _____ DateHarvested: _____

FERMENTATION

Yeast strain: _____ Malolactic strain: _____

Date Started: _____ Date Ended: _____ Date Started: _____ Date ended: _____

PRE-FERMENTATION

INITIAL READINGS

Date: _____

Brix: _____

Total Acid: _____

p.H.: _____

ADJUSTED READINGS

Date: _____

Brix: _____

T.A.: _____

p.H.: _____

INTERIM READINGS

Date: _____

Brix: _____

T.A.: _____

p.H.: _____

INITIAL ADDITIONS

Date: _____

Acid: _____

Nutrient: _____

Oak: _____

Pectinase: _____

Sugar: _____

Sulfite: _____

Tannin: _____

Water: _____

Other: _____

ADDITIONAL ADDITIONS

Date: _____

Acid: _____

Nutrient: _____

Oak: _____

Pectinase: _____

Sugar: _____

Sulfite: _____

Tannin: _____

Water: _____

Other: _____

Date: _____

Acid: _____

Nutrient: _____

Oak: _____

Pectinase: _____

Sugar: _____

Sulfite: _____

Tannin: _____

Water: _____

Other: _____

RACKINGS

Date: _____ Qty: _____ Notes: _____

Date: _____ Qty: _____ Notes: _____

Date: _____ Qty: _____ Notes: _____

Date: _____ Qty: _____ Notes: _____

FINISHING AND BOTTLING

Date: _____ SIZE: _____

BRIX: _____ T.A. _____ pH: _____ % Alcohol: _____