



Kombucha Brewing Log

Size :		L	Batch/Lot number :	
Kombucha Name :			Date :	
Fermenter :			Brewer(s) :	
Client :				

STARTER						
Quantity (L)	Fermenter	Brewing Date	pH	Brix after maceration	TA (% CA)	Notes

BREWING							Date
Ingredients	Lot number	Qty. / L		Total Qty.		Notes	

TRANSFER			Date
Test	Value	Notes	
pH			
TA (%CA)			
Brix			

AJUSTMENT & ADDITION							Date
Ingredients	Lot number	Qty./L		Total Qty.		Notes	

PARAMETERS / VALIDATION		
Test	Value	Notes
pH		
TA (% CA)		
Brix		
Temp		

CARBONATION		Date
CO2 (PSI)		

KEGGING/PACKAGING			Date
Start Time			
pH			
Sensory test (Y/N)			
CO2 testing			
End Time			

2nd KEGGING			Date
Start Time			
pH			
Sensory test (Y/N)			
CO2 testing			
End Time			