IRON DUKE DISTILLING · GUIDE SHEET

Mash and Run Log

Sheet 1 of 2 · Mashing and fermenting

BATCH NO.

DATE | START TIME | RECIPE | BATCH VOLUME (L / US gal)

Water

Circle the units you use

SOURCE ☐ Tap ☐ Filtered ☐ Reverse osmosis ☐ Distilled ☐ Spring / bottled ☐ Well ☐ Other _____

VOLUME USED (L / US gal) | PH OF WATER | TREATMENT

Ingredients

Grain, fruit, sugar, molasses, agave, nutrients, acids

INGREDIENT	TYPE / BRAND	WEIGHT kg / lb	VOLUME L / gal	TIME ADDED

Sugar

USED? ☐ Yes ☐ No

☐ White ☐ Brown ☐ Dextrose ☐ Molasses ☐ Agave

AMOUNT (kg / lb) | TIME ADDED

Enzymes

USED? ☐ Yes ☐ No

☐ Alpha-amylase ☐ Glucoamylase ☐ Other _____

AMOUNT | TEMP ADDED (°C / °F) | TIME ADDED

Mash Steps

Leave blank for a sugar wash

STEP	TIME	TEMP °C / °F	NOTES
Strike water heated			
Grain mashed in			
Rest			
Rest			
Conversion check			
Cooled to pitching temp			

Yeast

☐ DADY ☐ Turbo ☐ Bread ☐ Wine ☐ Other _____

BRAND / STRAIN | AMOUNT (g) | REHYDRATED? (Y / N)

NUTRIENT | PITCHED AT | PITCH TEMP · PH (° · pH)

Gravity

STARTING GRAVITY (OG) | READING TEMP (°C / °F)

POTENTIAL ABV (%) | FINAL GRAVITY (FG)

WASH ABV ≈ (OG − FG) × 131.25 (%)

Read potential ABV from your hydrometer's scale. Fermentation is finished when the gravity stays the same for two or three days.

Fermentation Checks

DATE	TIME	GRAVITY	TEMP °C / °F	PH	NOTES AND ACTIONS

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Sheet 2 of 2 · Running the still

BATCH NO.

The run

RUN ☐ Stripping ☐ Spirit ☐ Single ☐ Feints

STILL ☐ Pot ☐ Reflux ☐ Plated ☐ Thumper

CHARGE VOLUME _____ L / US gal

CHARGE ABV _____ %

FEINTS / LOW WINES ADDED _____

THUMPER CHARGE _____

Timings

DATE _____

STILL STARTED (HEAT ON) _____

FIRST OUTPUT _____

HEAD TEMP AT FIRST OUTPUT _____ °C / °F

FORESHOTS DISCARDED _____ ml

RUN FINISHED _____

Jar record

Cut: F foreshots · H heads · Ht hearts · T tails. Circle one per jar.

JAR	TIME	VOLUME ml	ABV %	SAMPLE TEMP	HEAD TEMP	SMELL, TASTE, TOUCH	CUT
1							F H Ht T
2							F H Ht T
3							F H Ht T
4							F H Ht T
5							F H Ht T
6							F H Ht T
7							F H Ht T
8							F H Ht T
9							F H Ht T
10							F H Ht T
11							F H Ht T
12							F H Ht T
13							F H Ht T
14							F H Ht T
15							F H Ht T
16							F H Ht T
17							F H Ht T
18							F H Ht T
19							F H Ht T
20							F H Ht T

Result

HEARTS KEPT (JARS) _____

HEARTS VOLUME · ABV _____ ml · %

HEADS KEPT FOR FEINTS _____ ml

TAILS KEPT FOR FEINTS _____ ml

Notes for next time

Never taste the foreshots. Never leave a running still unattended, and keep the condenser outlet open to the air. Distilling spirits needs a licence or approval in many countries, including the UK and the US.