**Beyers Analytical Brewing Sciences Kombucha Brew Sheet**

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| --- | --- |
| SKU: | Recipe Description: |
| Lot: |
| Brewer: |
| Raw Ingredients: | Description | Lot | Amount Added | P | S |
| Tea |  |  |  |  |  |
| Sugar |  |  |  |  |  |
| Water |  |  |  |  |  |
| Starter Culture |  |  |  |  |  |
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| Date | Time | pH | Sugar | TA | ABV | P | S |
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P denotes Primary fermentation; S denotes Secondary fermentation.