

# RECIPE TEST LOG

SHEET ID: \_\_\_\_\_

RECIPE NAME

TEST DATE

BATCH #

VARIABLE / METRIC	QUANTITATIVE SCORE (1-5)	OBSERVATION & TECHNICAL DATA
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1: Poor • 5: Target

## Texture

Crumb, snap,  
viscosity

## Flavor Profile

Balance,  
intensity, acidity

1: Imbalanced • 5: Complex

## Visual Appeal

Color, browning,  
height

1: Dull • 5: Vibrant

## Aroma

Primary &  
secondary notes

1: Weak • 5: Pronounced

INTERNAL TEMP (F/C)

TOTAL YIELD (WEIGHT/COUNT)

TECHNICAL ADJUSTMENTS FOR NEXT ITERATION