

Sub3 3 4 — Fermentation Batch Log

Fermentation Details

Date Started: _____

Food / Recipe: _____

Salt % or Starter Used: _____

Vessel Type & Size: _____

Room Temperature: _____

Burping / Airlock Check: _____

Date Transferred / Refrigerated: _____

Condition Checklist

- ☐ Brine level above food
- ☐ No visible mold or off-odors
- ☐ Taste tested before storage

Flavor Notes & Adjustments
