

CERAMICS! Glaze Recipe Tracker



Woodrose Press

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




Woodrose Press

<https://Ordinary-Dreams.com/Woodrose-Press>

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Put that #x multiplier below.

| | | | | | | |
|--|--|---|---|---|---|---|
| MEASURING UNITS (e.g. grams, kilograms) ==> | |  |  |  |  |  |
| Multiplier to Use ==> | | 1x | | | | |
| Target Use (e.g. test batch; small batch; 1-gallon; 5-gallons) ==> | | | | | | |

| BASE RECIPE / MAIN INGREDIENTS | Material | % Amount | Weighed Amount | Weighed Amount | Weighed Amount | Weighed Amount | Weighed Amount |
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Total (Should equal 100%) ==> -----

DRY BASE: Total Units = 1x weight times the Multiplier. ==> [1x equals 100]

| ADD-ONS: ADDITIVES and COLORANTS | Material | Proportional Weighed Amount | Actual Desired Weighed Amount | Actual Desired Weighed Amount | Actual Desired Weighed Amount | Actual Desired Weighed Amount | Actual Desired Weighed Amount |
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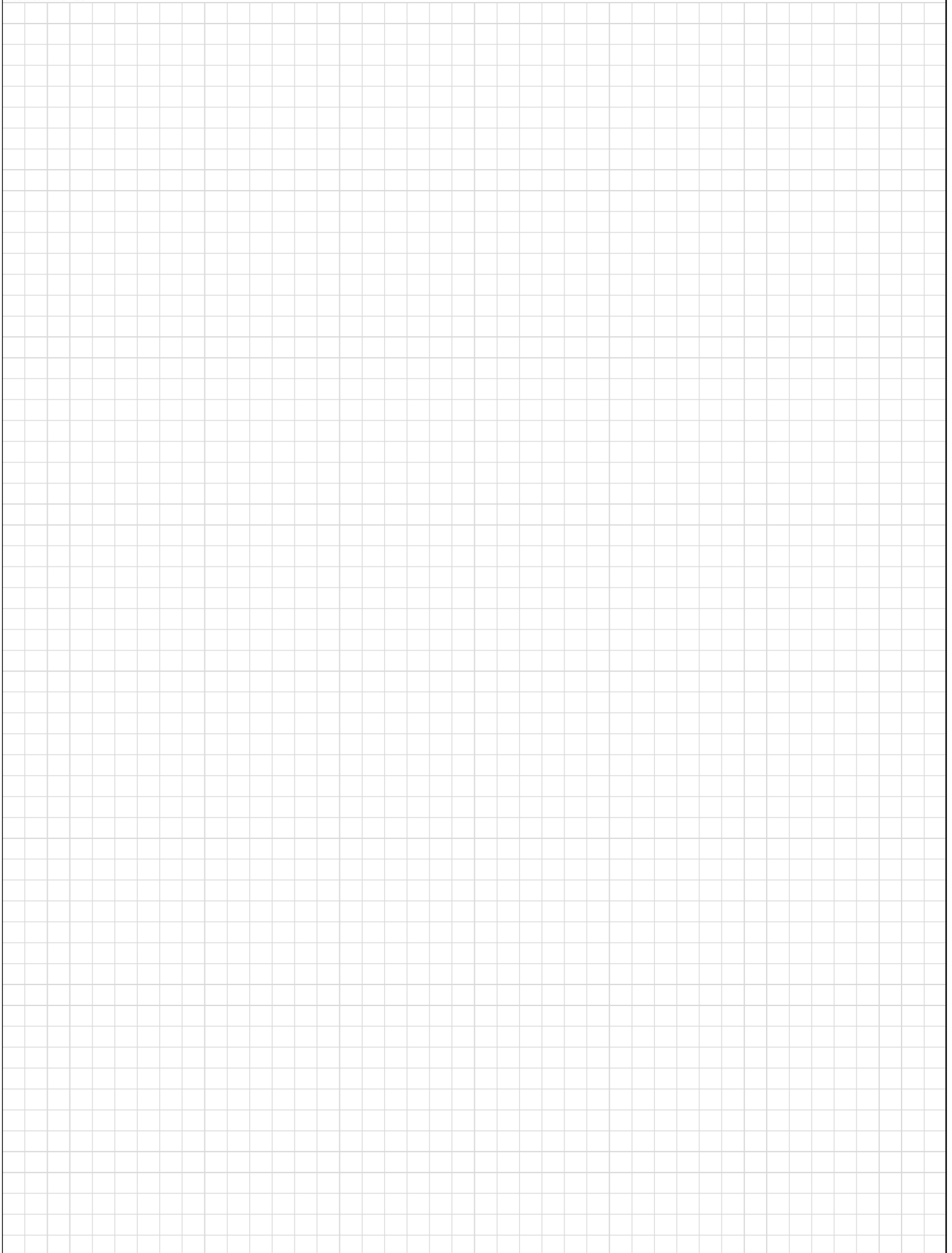
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ADD-ONS: Total desired for the dry add-ons portion of the recipe. Multiply the weighed amount by the multiplier to get the actual amount needed. ==> [1x Actual equals Proportional]

WEIGHED-TOGETHER TOTAL: If you're weighing it out all together, your total weight should be the BASE weighed amount total PLUS the ADD-ONS actual desired weighed amount total. ==>








Notes / Sketches



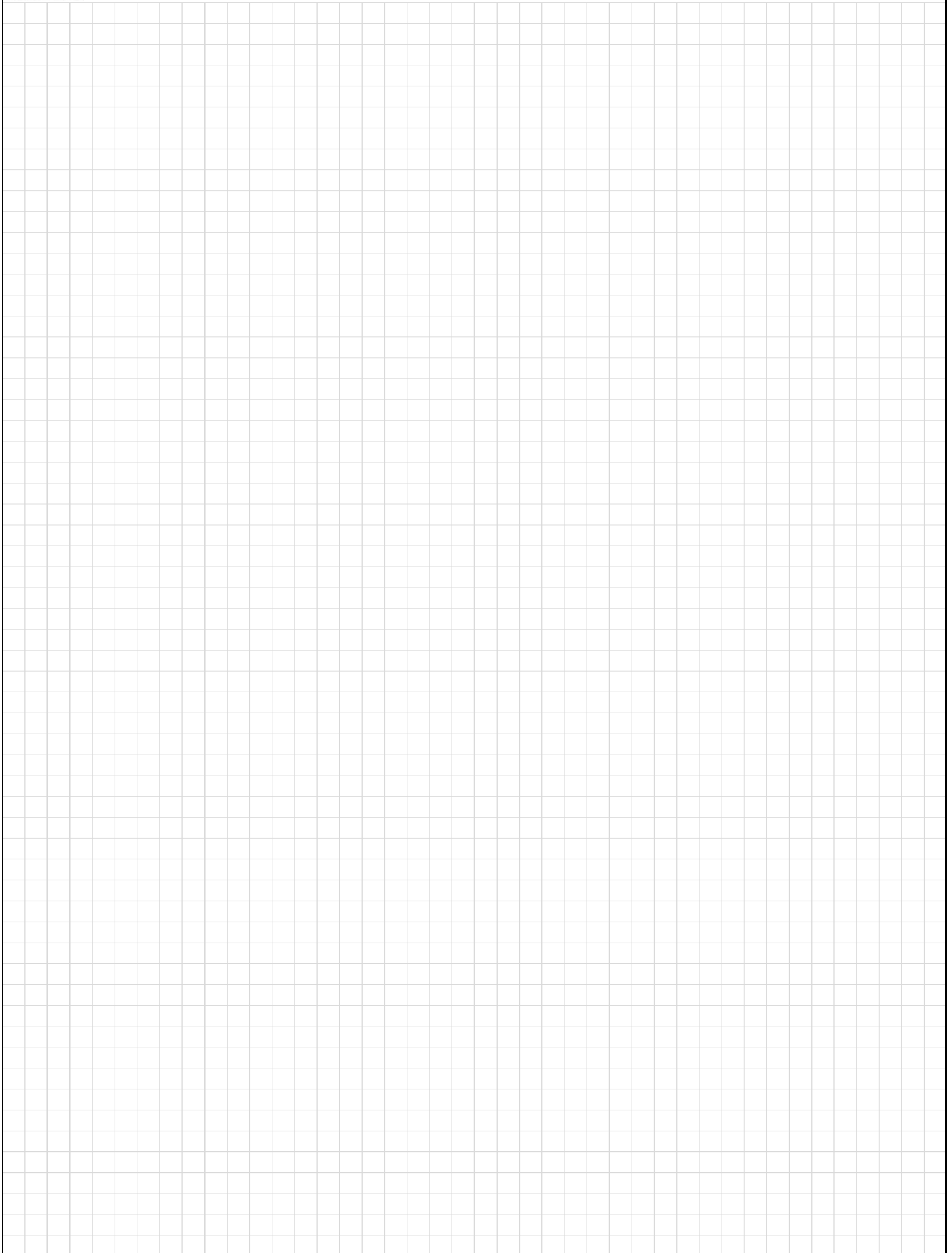
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






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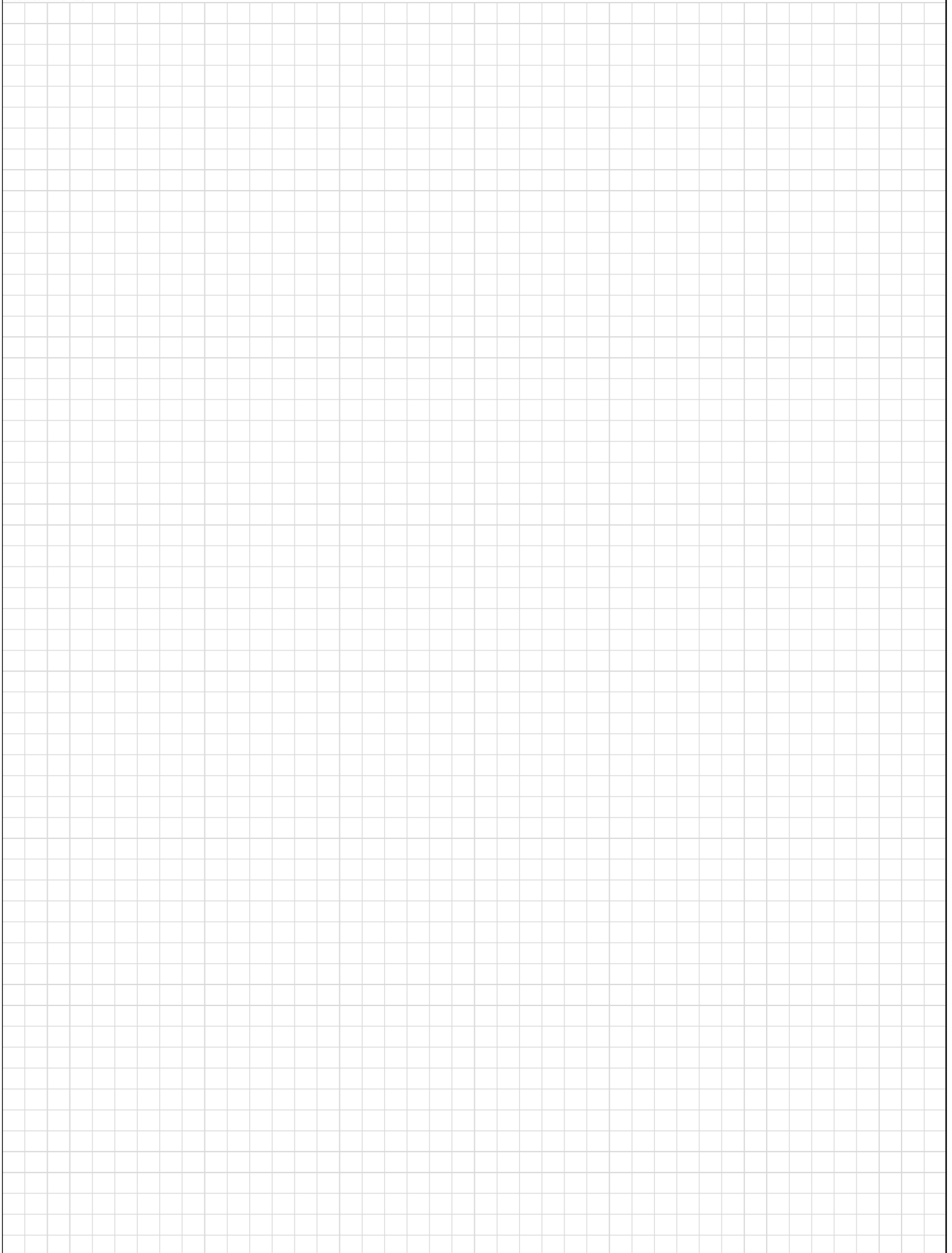
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






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






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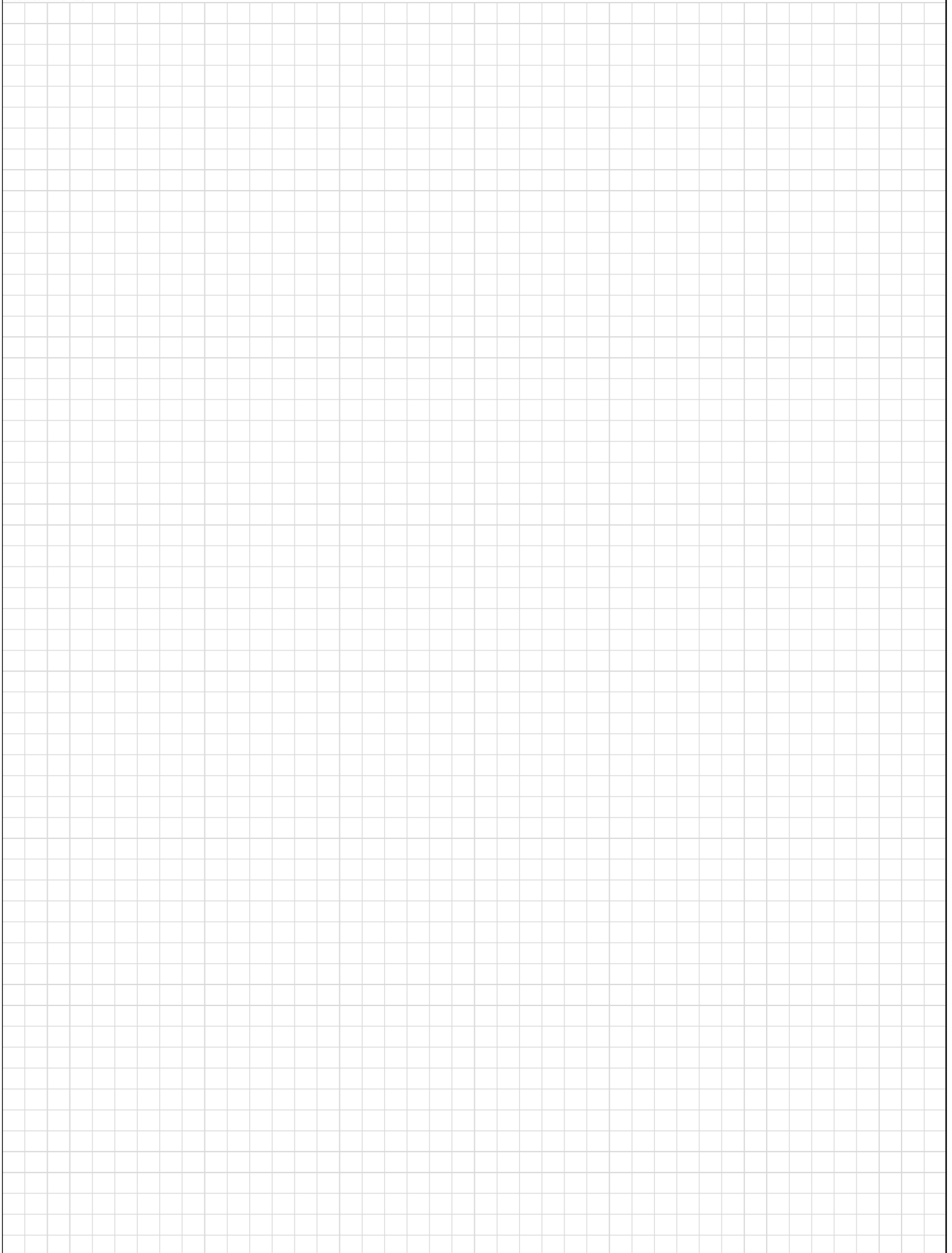
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






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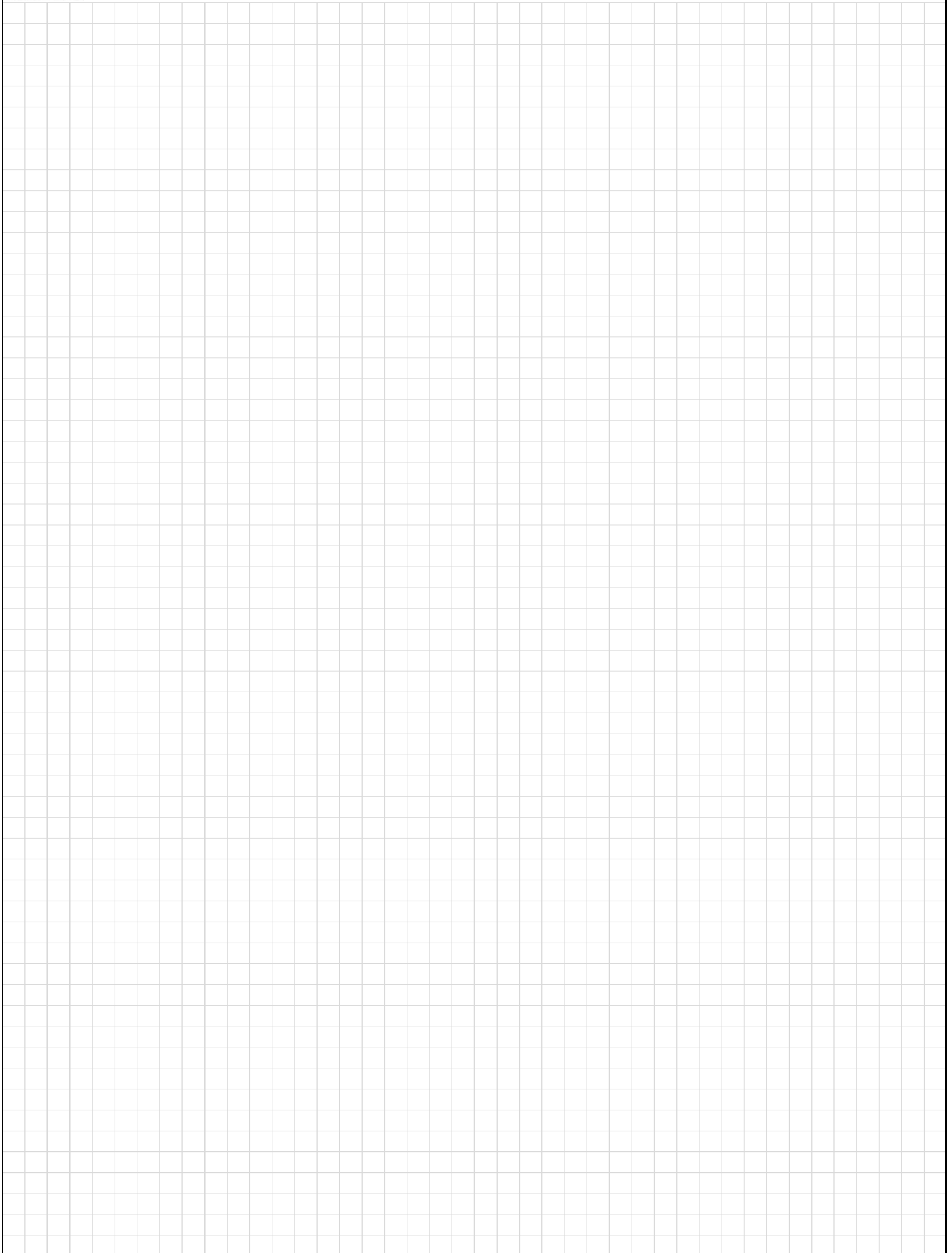
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






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




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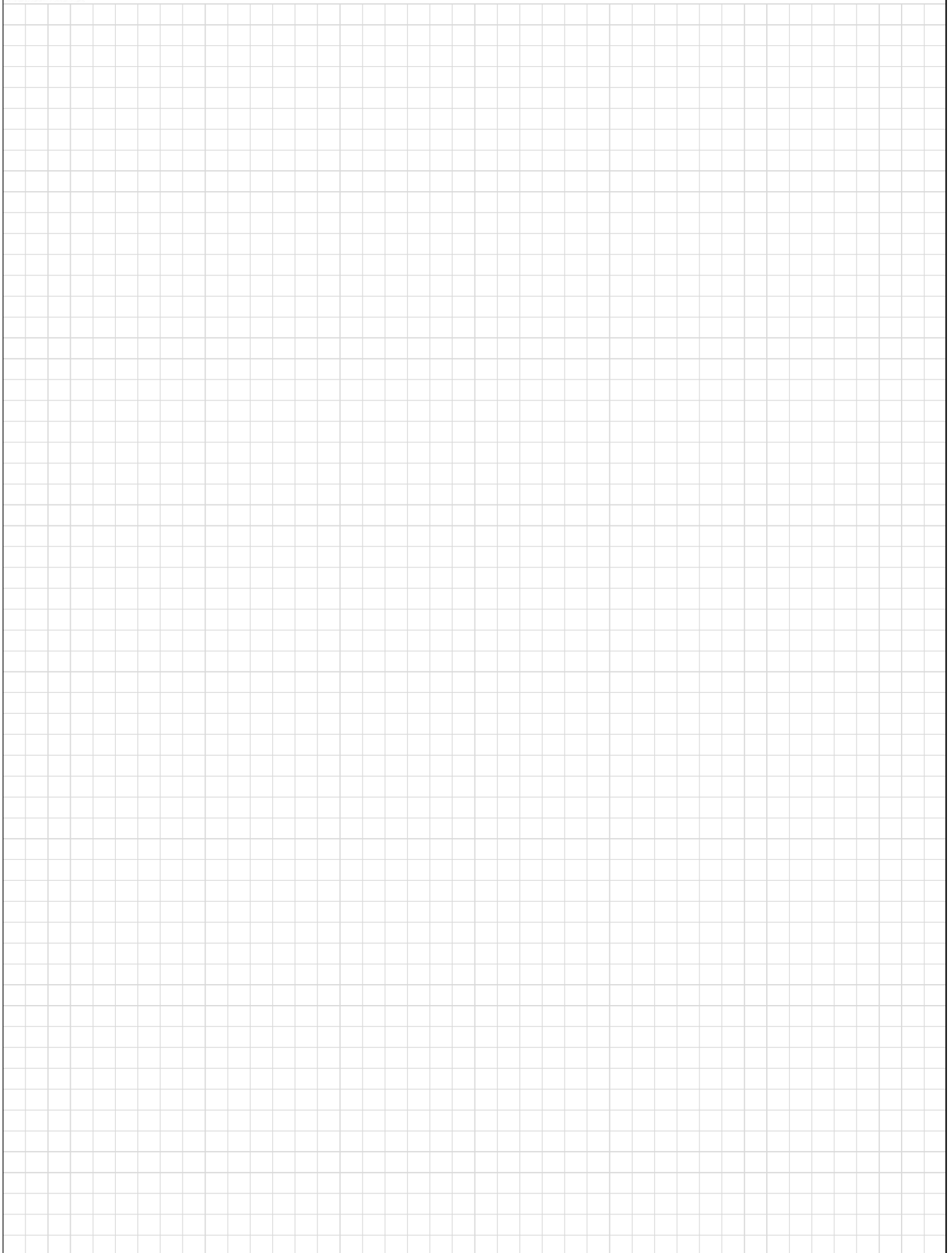
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BASE RECIPE / MAIN INGREDIENTS

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






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




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




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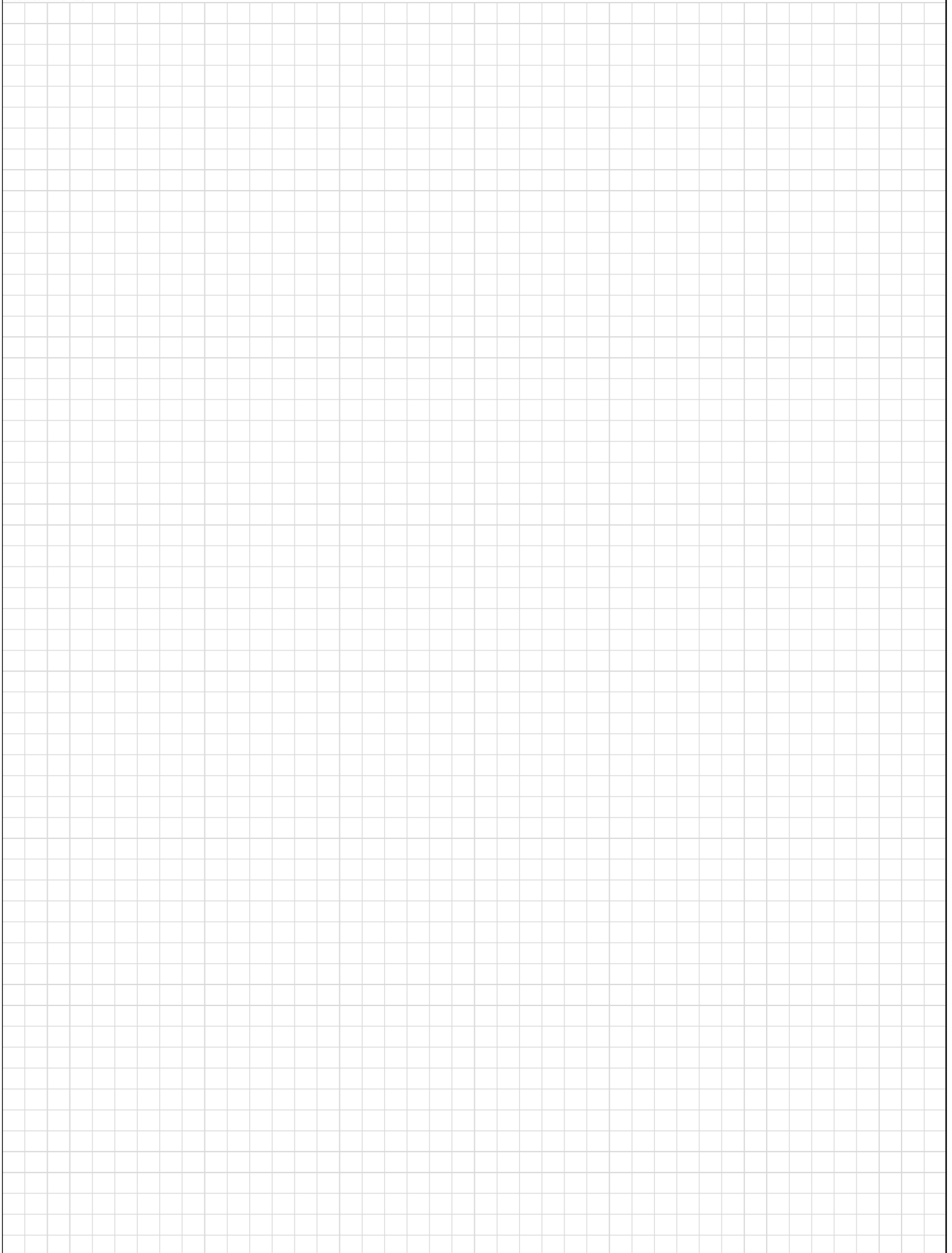
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Put that #x multiplier below.

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|---|----------|---|---|---|---|---|
| MEASURING UNITS (e.g. grams, kilograms) ==> | |  |  |  |  |  |
| Multiplier to Use ==> | | 1x | | | | |
| Target Use (e.g. test batch; small batch; 1-gallon; 5-gallons) ==> | | | | | | |
| BASE RECIPE / MAIN INGREDIENTS | Material | % Amount | Weighed Amount | Weighed Amount | Weighed Amount | Weighed Amount |
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| Total (Should equal 100%) ==> | | | ----- | ----- | ----- | ----- |
| DRY BASE: Total Units = 1x weight times the Multiplier. ==> | | | [1x equals 100] | | | |
| ADD-ONS: ADDITIVES and COLORANTS | Material | Proportional Weighed Amount | Actual Desired Weighed Amount | Actual Desired Weighed Amount | Actual Desired Weighed Amount | Actual Desired Weighed Amount |
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






Notes / Sketches



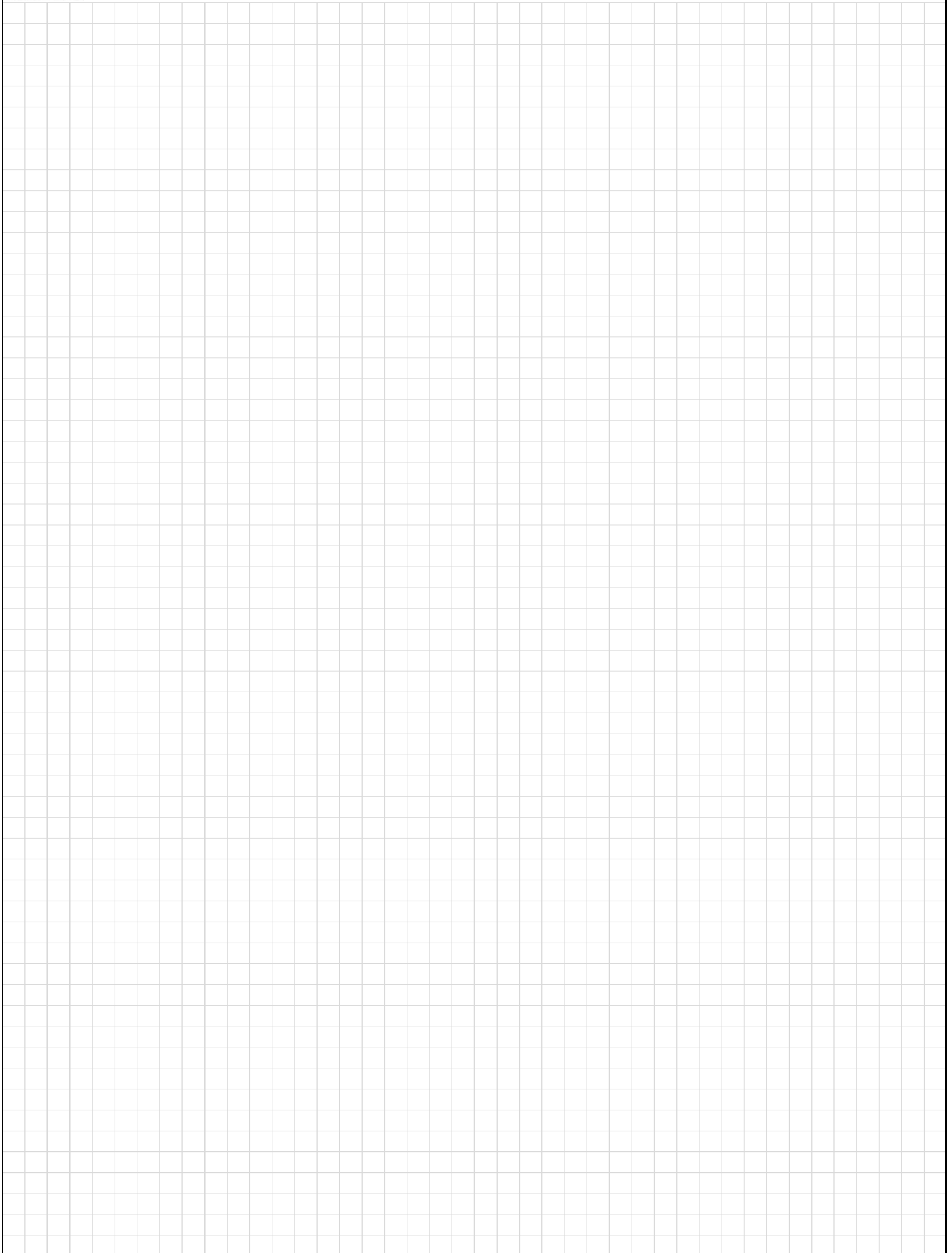
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






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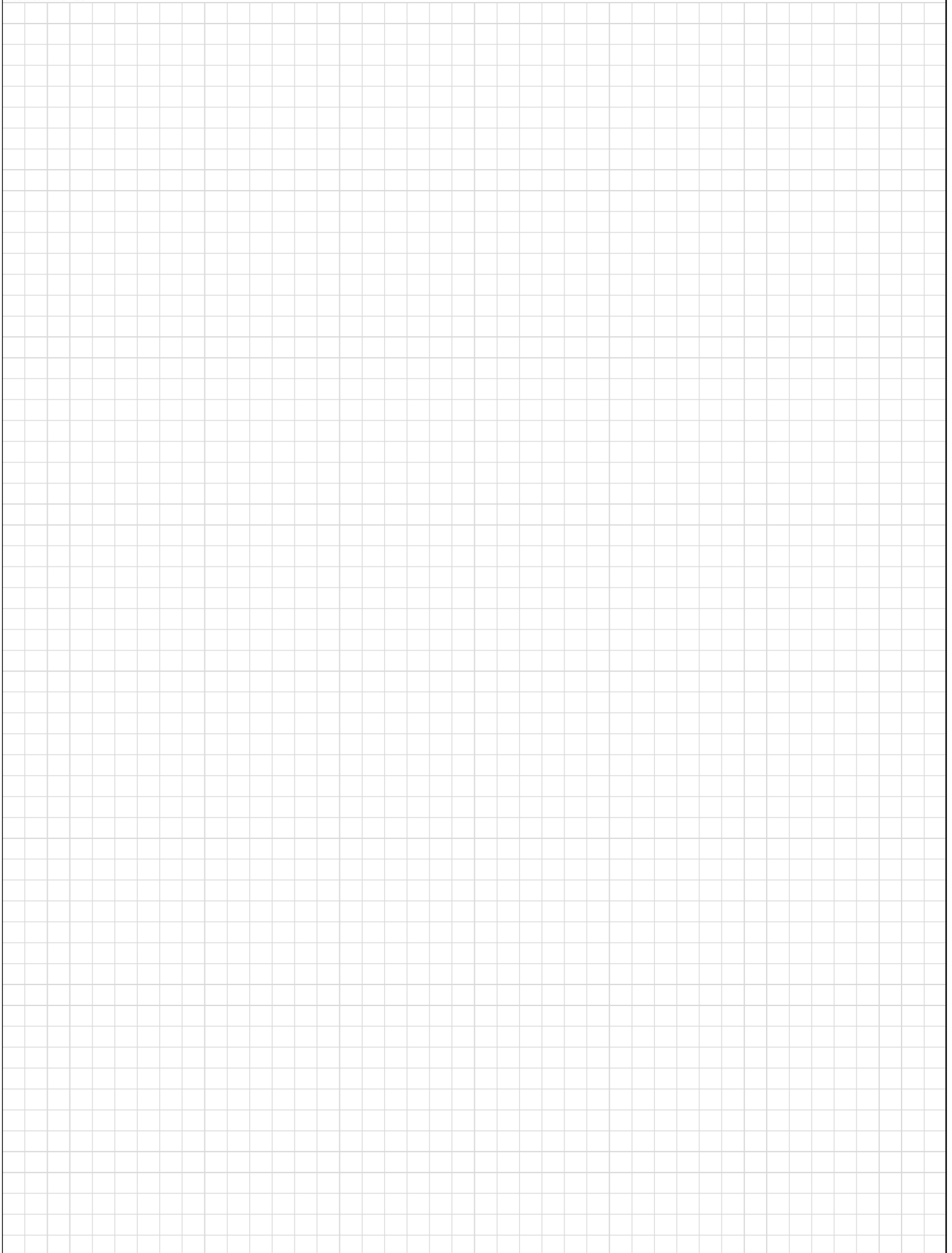
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






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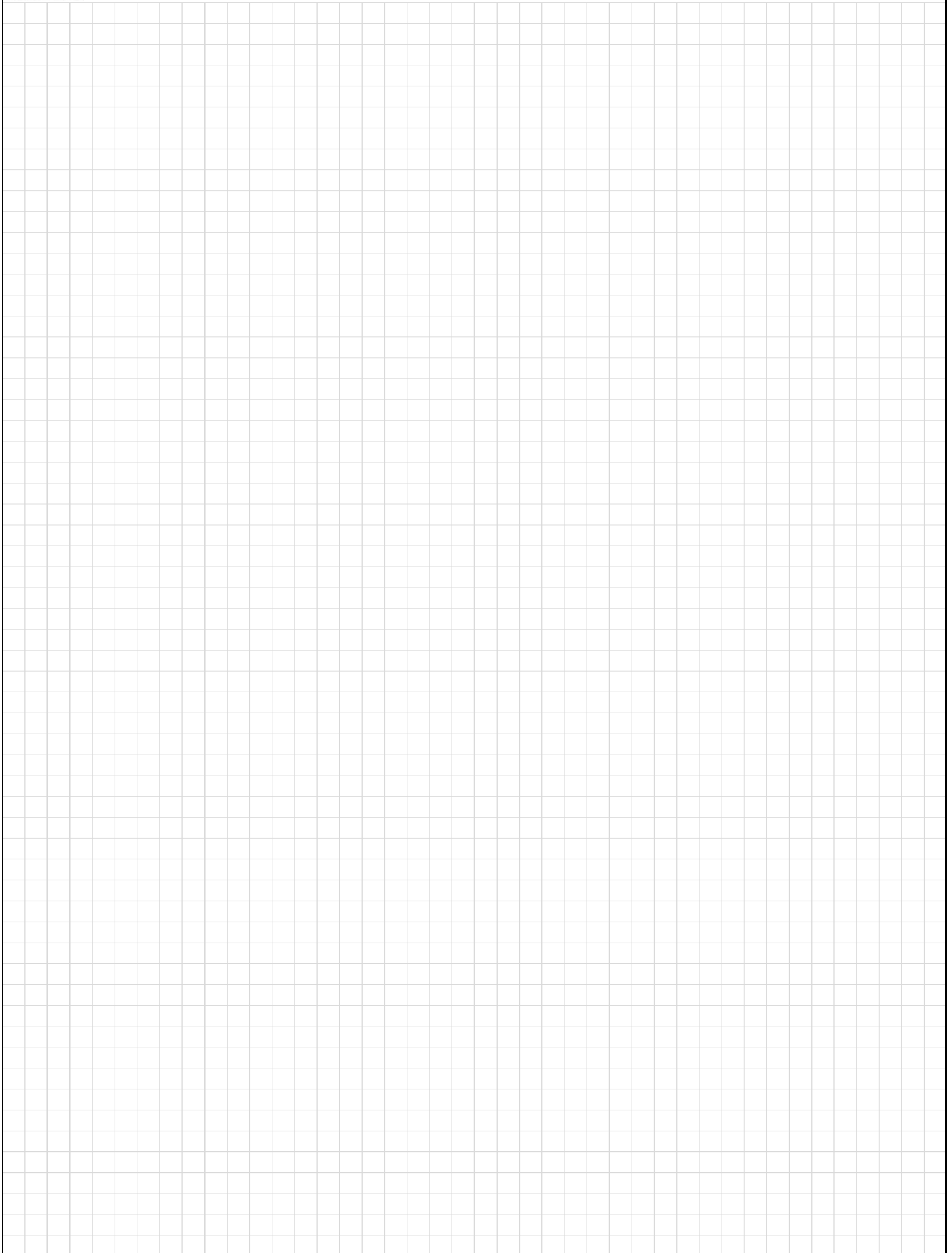
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






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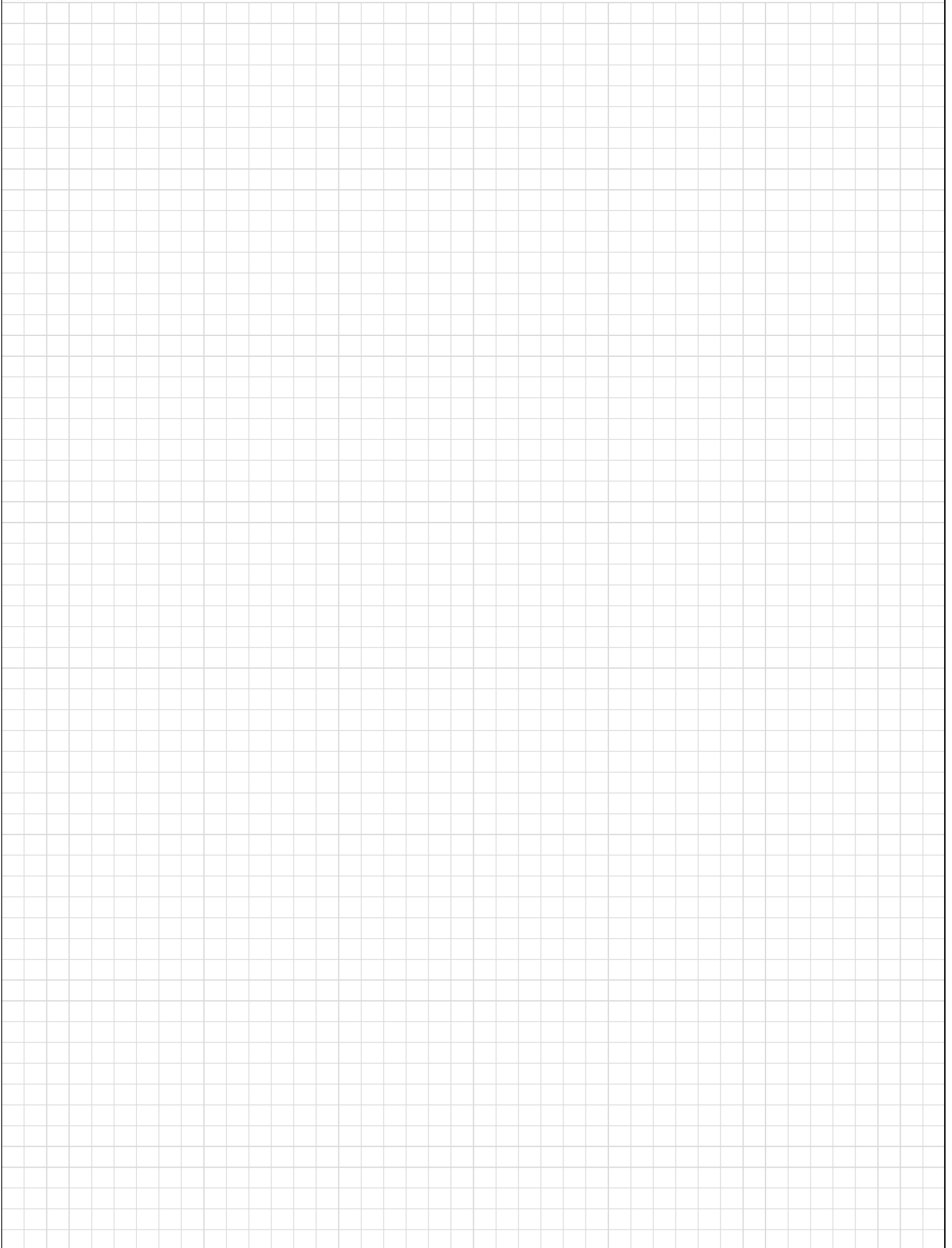
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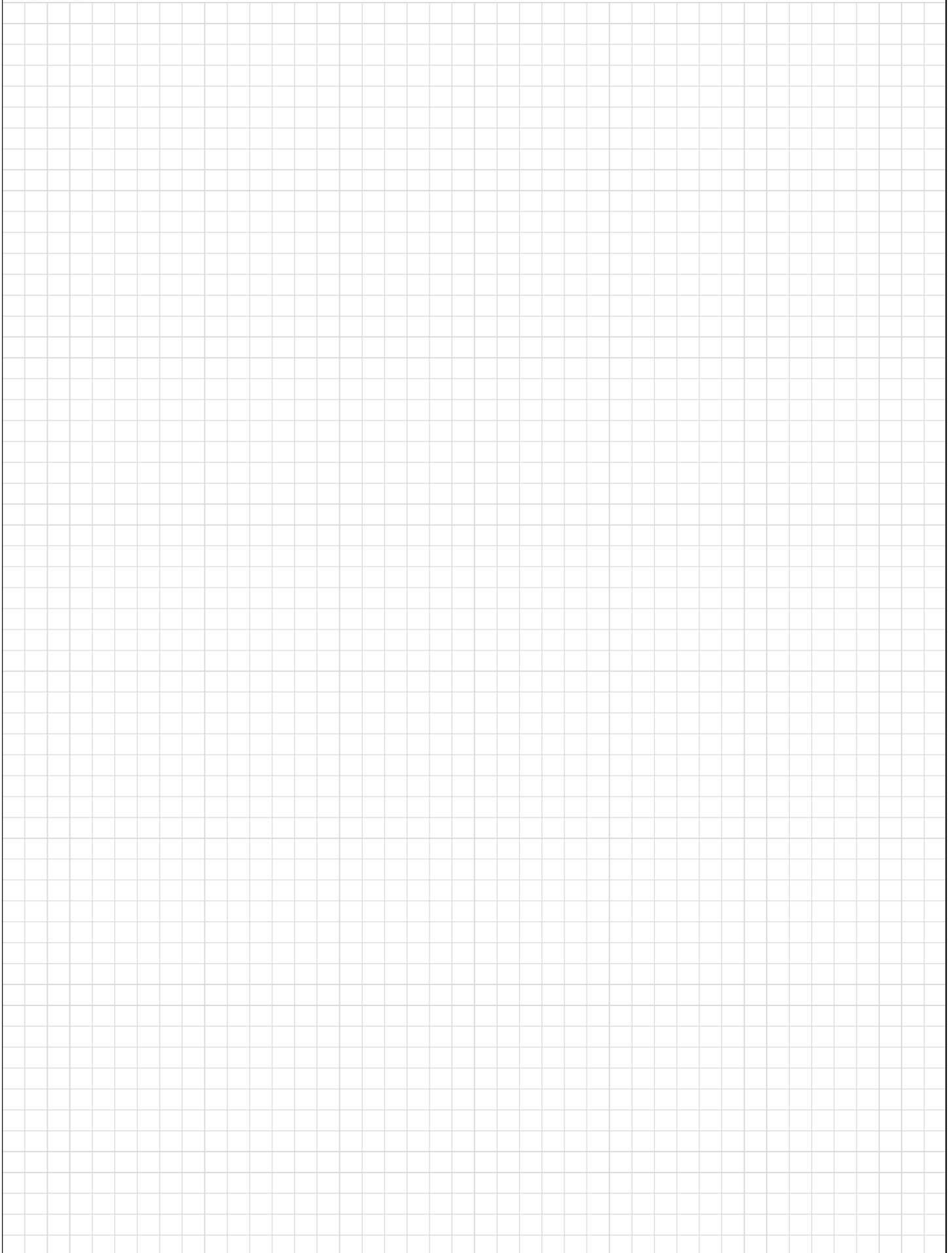
Notes / Sketches

A large grid of graph paper for writing or drawing. The grid consists of 20 columns and 30 rows of small squares, providing a structured space for notes or sketches.



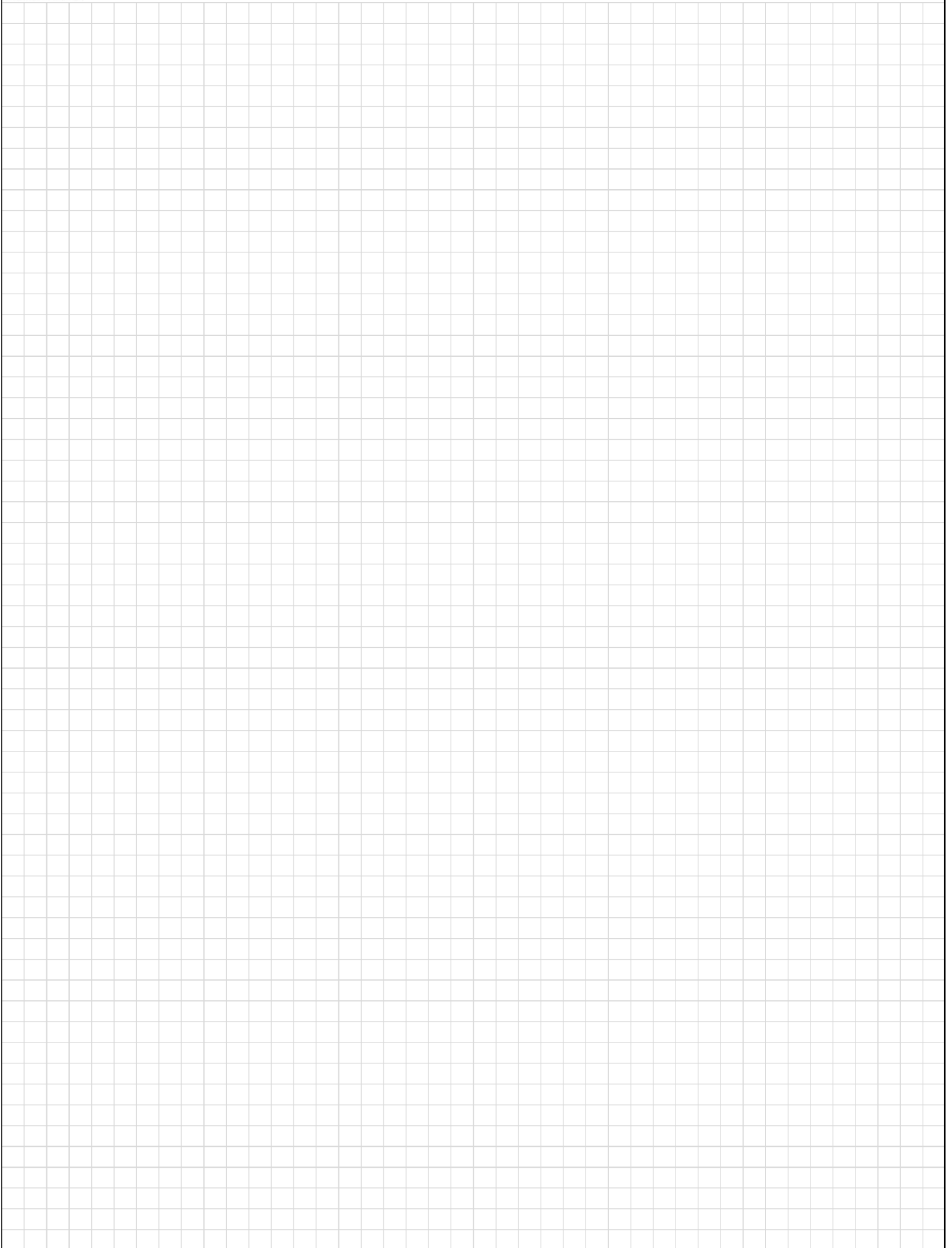


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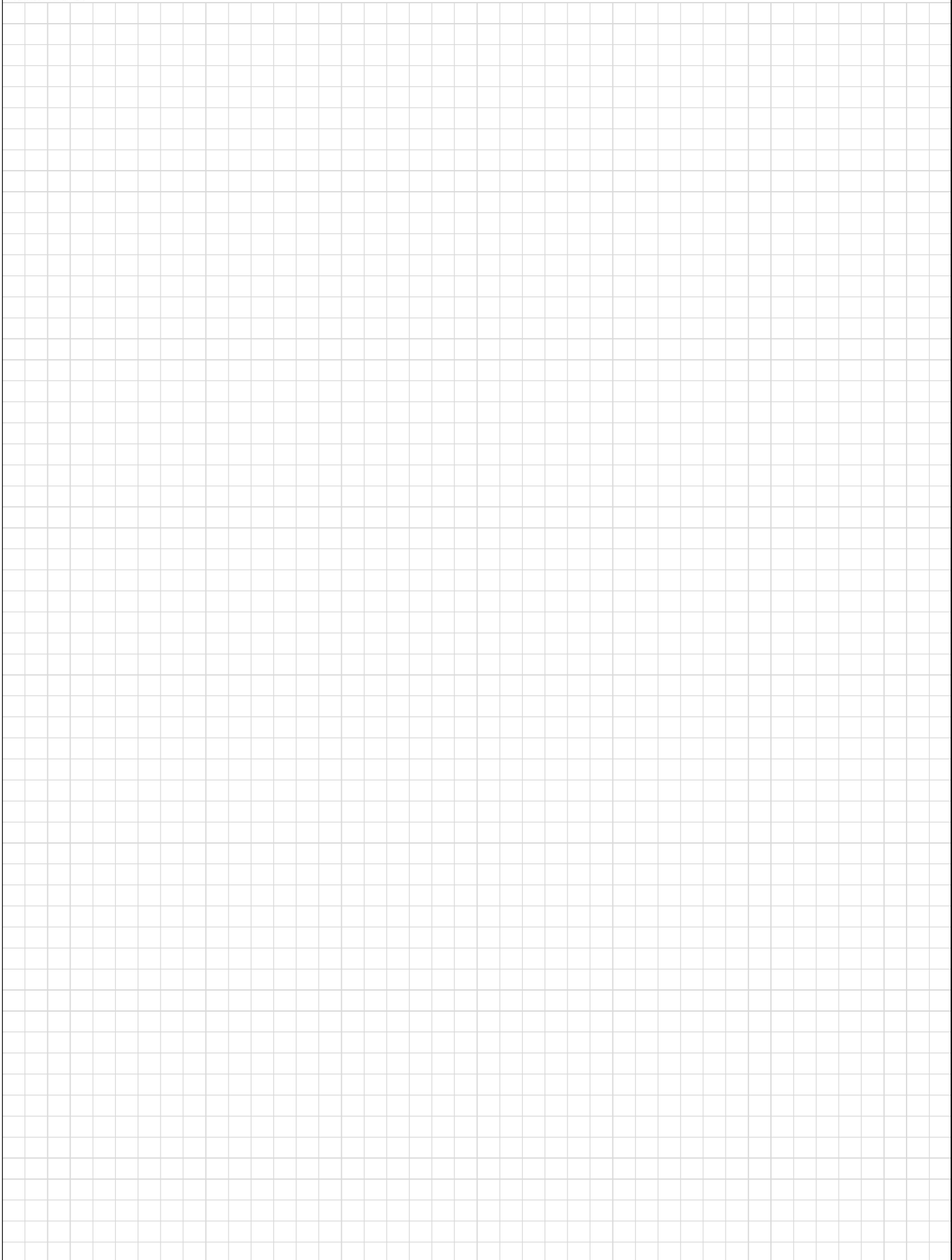


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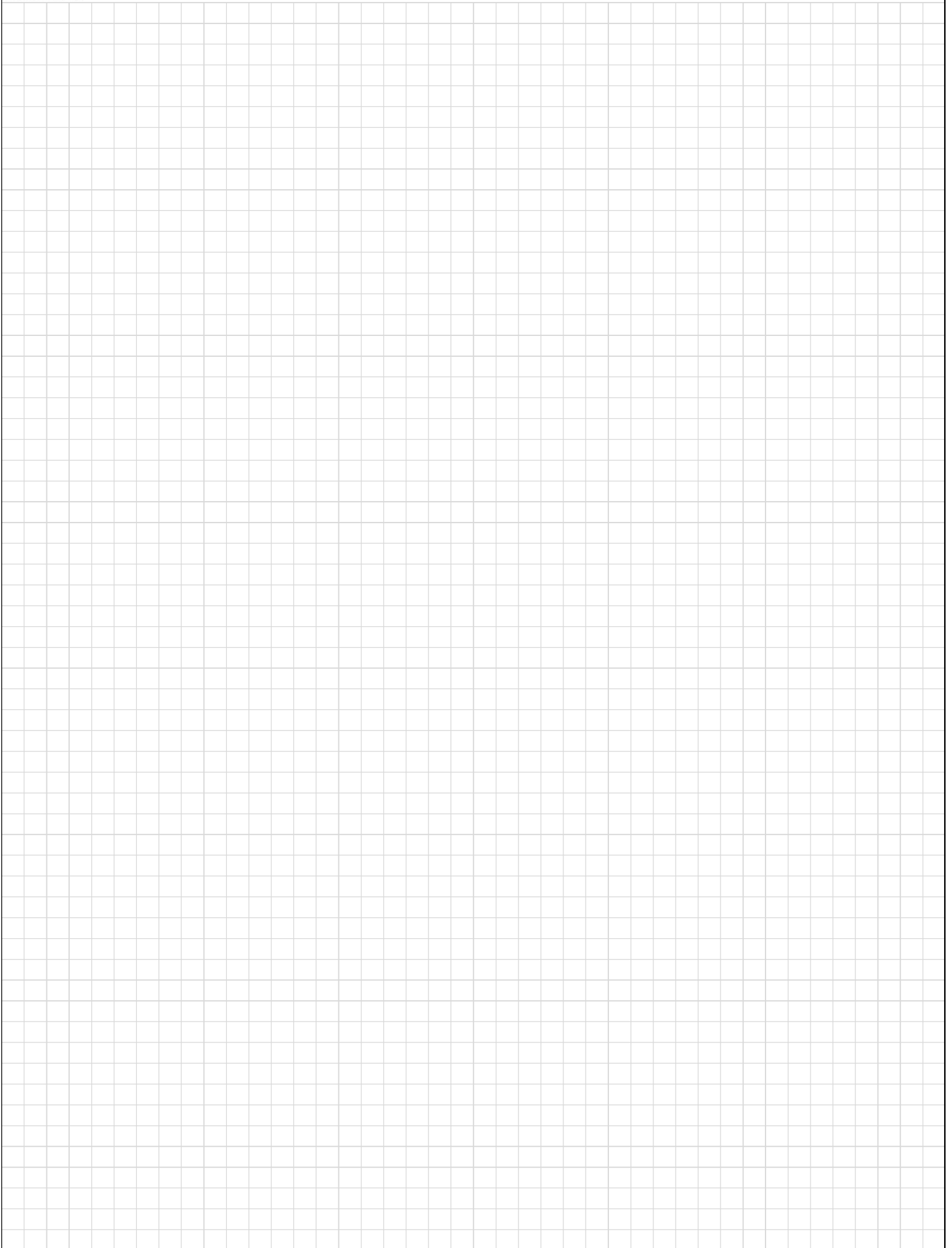


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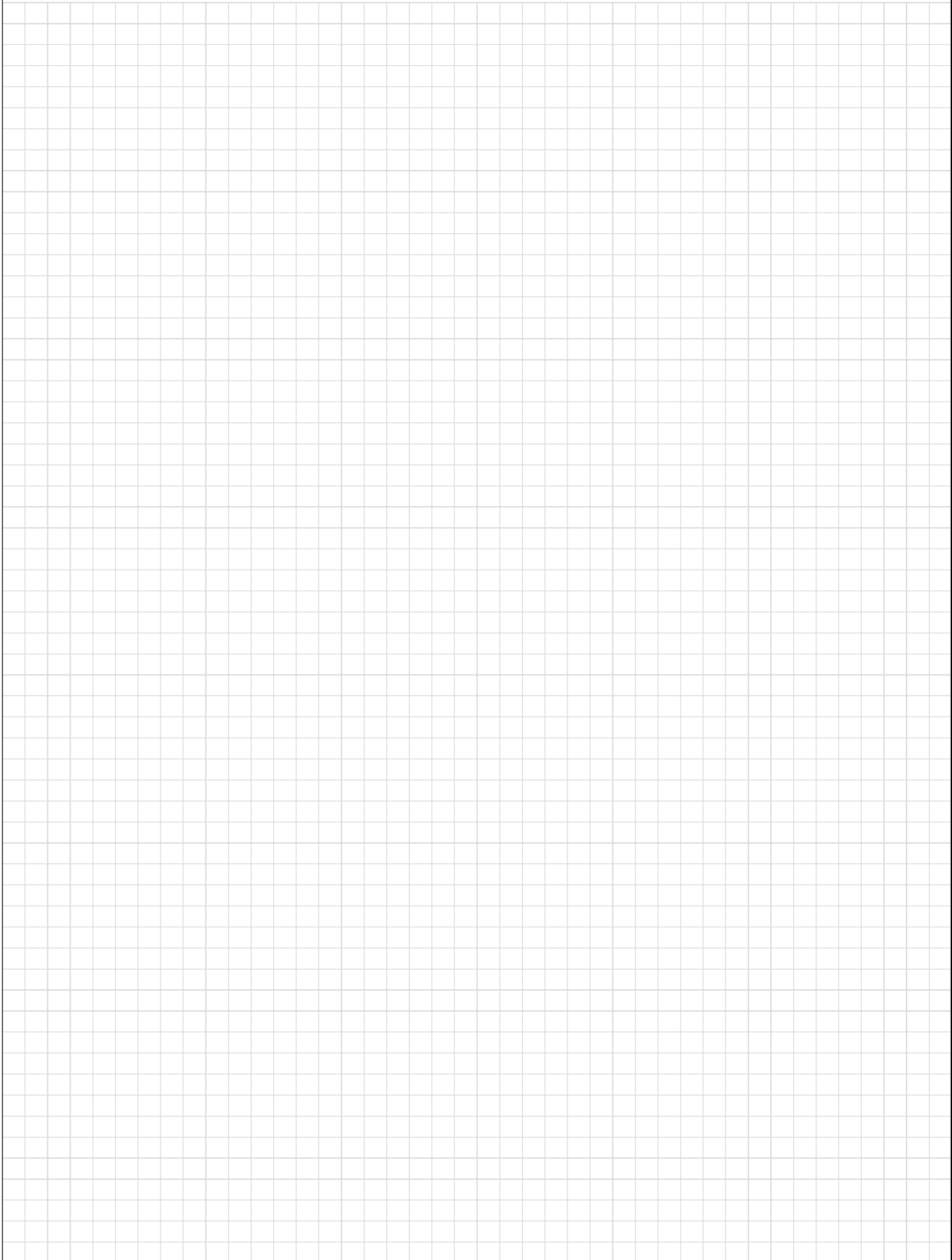


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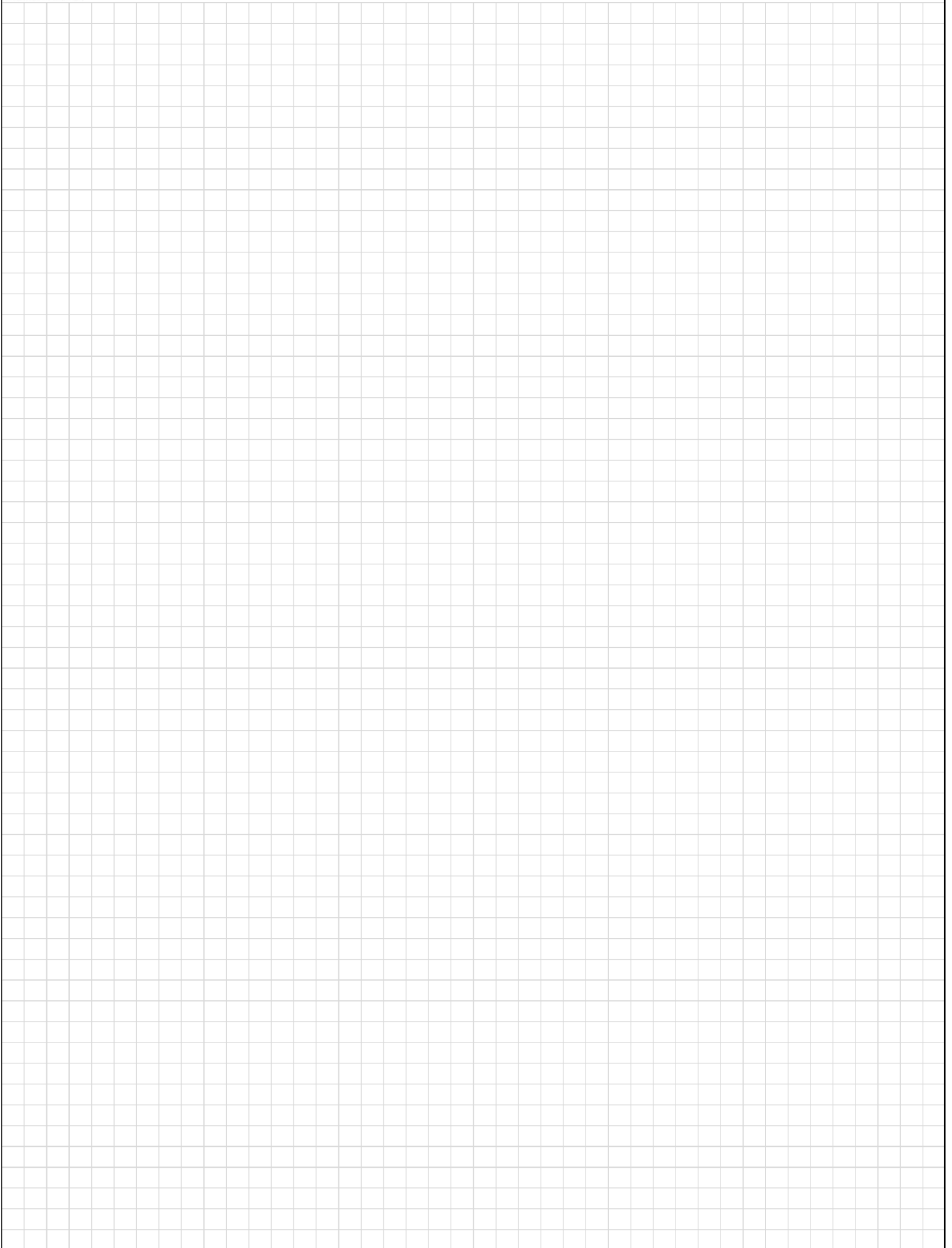


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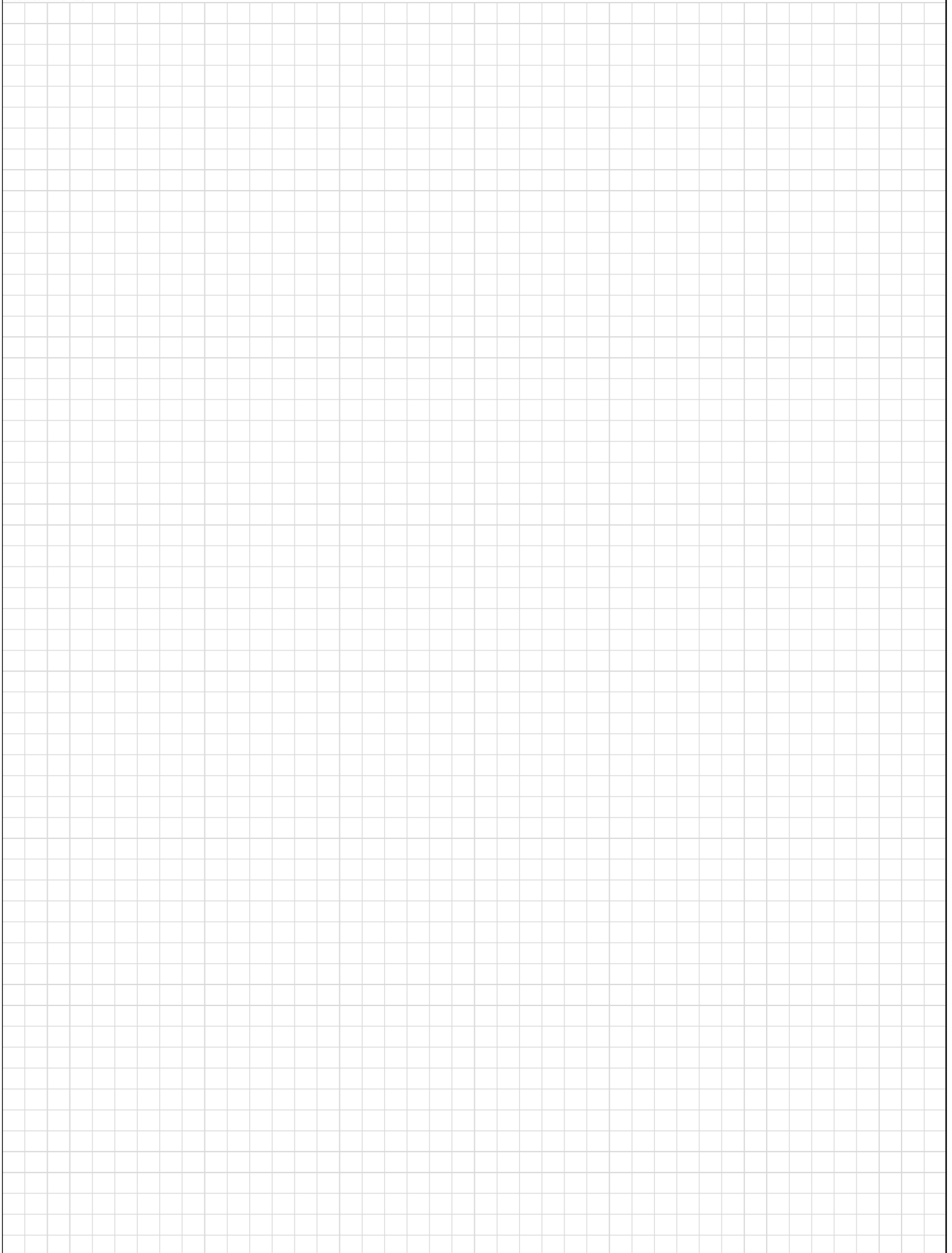


Notes / Sketches





Notes / Sketches





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Notes / Sketches

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Enjoy
Your
Creative
Impulses!

From the Author

Admittedly, I made this for myself, thinking of the many things I'd wished I'd had in an organized notebook for tracking what I did when as I was taking my first ceramics courses.

It is my hope that by making this and future trackers and logs available for purchase others might find them helpful as well, and that I might even earn some coin along the way to help support my own creative impulses. :D)

~ Pigasus.Studio



Thank You

Thank you for your purchase, we hope you enjoy using this tracker.

Do you like this tracker but wish your own image were on it, or there were different data rows, or it came in a larger or smaller overall size? Woodrose Press will happily personalize a future tracker for you to purchase, with no additional charge for the personalization! Please see the website for more information.

Website: <https://Ordinary-Dreams.com/Woodrose-Press>

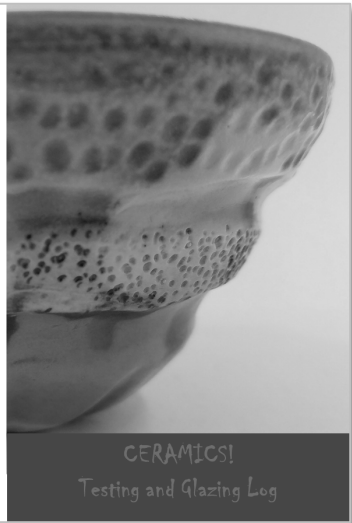
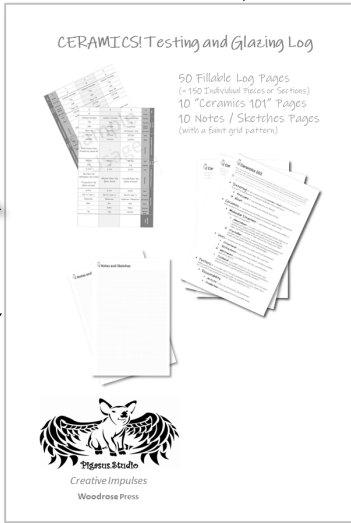
Pigasus.Studio's CERAMICS! Series and How the Books Can Be Used Together



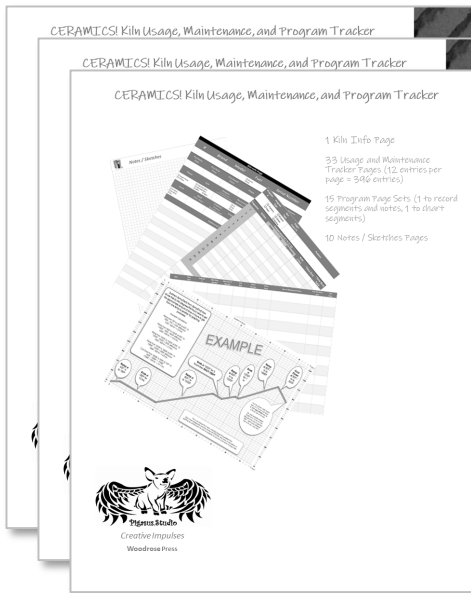
Create a glaze and track the recipe and its use here.

Cross reference glaze recipes with glazed items.

Log glazing and firing decisions here for test tiles and glazed pieces.



Cross reference firings with kilns* and programs used.



Track kiln info, use, maintenance, and programs here.

* Designed for 1 kiln per book; if you want to track multiple kilns you'll want multiple books.