



## Brewhogs University Brew Day Recipe Sheet

**Name:** 1812 Pale Ale **Style:** American Pale Ale  
**Volume:** 5.5 Gallon **BJCP#** 18B  
**Date Brewed:** \_\_\_\_\_ **Brewed by:** \_\_\_\_\_

**Est OG:** 1.054 **Measured OG:** \_\_\_\_\_ **SRM:** 4.5  
**Est FG:** 1.014 **Measured FG:** \_\_\_\_\_ **IBU:** 42  
**Est PB Gravity:** 1.046 **Measured Pre-Boil Gravity:** \_\_\_\_\_ **Pre-Boil Volume:** \_\_\_\_\_  
**Est ABV%** 5.10% **Measured ABV%** \_\_\_\_\_ **Post Boil Volume:** \_\_\_\_\_

Grain Bill	Percentage	Amount
1. White Wheat Malt	48.33%	6 lbs
2. 2 row base malt	24.20%	3 lbs
3. Flaked or Malted Corn	23%	2 lbs 13.8 oz
4		
5		
6		
7		

Mash Schedule
1. Dough in at 95 degrees F
2. Rise to 122 degrees F and hold for 20 mins
3. Rise to 148 degrees F and hold for 60 mins
4. Rise to 158 degrees F and hold for 20 mins
5. Mash out at 168 F for 10 mins

### Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. Challenger	60	6.68		30	
2. Fuggles	15	2.21		8	
3. Fuggles	5	2.48		4	
4					
5					
6					
7					
8					
9					

### Additional Additions

Name	Time	Amount
1. Super Moss		
2. Yeast Nutrients		
3		
4		
5		
6		
7		

### Yeast

**Name:** English Ale Yeast of your choice  
**Cells Needed:** 209 Billion Cells Needed  
**Starter Size:** 1/2 to 2 L starter

### Fermentation

**Date Pitched:** \_\_\_\_\_ **Temperature:** \_\_\_\_\_ **Gravity:** \_\_\_\_\_  
**Transfer Date:** \_\_\_\_\_ **Transfer Gravity:** \_\_\_\_\_ **Temperature:** \_\_\_\_\_

**Keg/Bottle Date:** \_\_\_\_\_ **Carb level:** \_\_\_\_\_

**Volume Pack:** \_\_\_\_\_ **Sugar Used:** \_\_\_\_\_ **Amount Sugar:** \_\_\_\_\_

**Brewday Notes:**

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\*To be more historical remove the 2 row and go all wheat and corn, or replace the 2 row base with 6 row base malt.\*

\*Hops would be english style, can substitute the fuggle with cluster or just go straight challenger hops.\*

**Medal Zone**

<b>Competition Name</b>	<b>Category #</b>	<b>Score</b>	<b>Place</b>
_____		_____	
_____		_____	
_____		_____	
_____		_____	

**Hop Calculations**

**Alpha Acid Unit (AAU)**

**Alpha Acid x ounces = AAU**

**Ounces**

**Alpha Acid Unit / AA = ounces**

**Ounces to grams**

**Ounces x 28.35 = grams**