



## Brewhogs University Brew Day Recipe Sheet

**Name:** Brandon's Northern English Brown    **Style:** British Brown  
**Volume:** 5.5 Gallons    **BJCP#** 13B  
**Date Brewed:** \_\_\_\_\_    **Brewed by:** \_\_\_\_\_

**Est OG:** 1.058    **Measured OG:** \_\_\_\_\_    **SRM:** 13  
**Est FG:** 1.013    **Measured FG:** \_\_\_\_\_    **IBU:** 26  
**Est PB Gravity:** 1.048    **Measured Pre-Boil Gravity:** \_\_\_\_\_    **Pre-Boil Volume:** \_\_\_\_\_  
**Est ABV%:** 6.10%    **Measured ABV%:** \_\_\_\_\_    **Post Boil Volume:** \_\_\_\_\_

Grain Bill	Percentage	Amount
1. Maris Otter	78.90%	10 lbs 5.9 oz
2. Acidulated Malt	5.8%%	12.2 oz
3. Biscuit Malt	5.8%%	12.2 oz
4. Crystal 40	3.30%	8 oz
5. Melanoidin	3.30%	8 oz
6. Pale Chocolate	1.9%%	4 oz
7		

Mash Schedule
1. Single Infusion @ 152 degrees F for 60 mins
2. Mash out @ 168 degrees F for 10 mins
3
4
5

### Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. Magnum	60	6.48		22.7	
2. East Kent Goldings	5	2.65		3.3	
3					
4					
5					
6					
7					
8					
9					

### Additional Additions

Name	Time	Amount
1. Irish Moss		
2. Yeast Nutrient		
3		
4		
5		
6		
7		

### Yeast

**Name:** LalBrew Nottingham  
**Cells Needed:** 224.7 Billion Cells  
**Starter Size:** 1 L

### Fermentation

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

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

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

**Brewday Notes:**

\*Ferment at 64 degrees F\*

\*Refer to Water Profiles for brewing Northern English Brown under Publications\*

**Medal Zone**

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

**Hop Calculations**

<b>Alpha Acid Unit (AAU)</b>	<b>Alpha Acid x ounces = AAU</b>
<b>Ounces</b>	<b>Alpha Acid Unit / AA = ounces</b>
<b>Ounces to grams</b>	<b>Ounces x 28.35 = grams</b>