



Brewhogs University Brew Day Recipe Sheet

Name: _____ Style: _____
 Volume: _____ BJCP# _____
 Date Brewed: _____ Brewed by: _____

Est OG: _____ Measured OG: _____ SRM: _____
 Est FG: _____ Measured FG: _____ IBU: _____
 Est PB Gravity: _____ Measured Pre-Boil Gravity: _____ Pre-Boil Volume: _____
 Est ABV% _____ Measured ABV% _____ Post Boil Volume: _____

Grain Bill	Percentage	Amount	Mash Schedule
1	_____	_____	1
2	_____	_____	2
3	_____	_____	3
4	_____	_____	4
5	_____	_____	5
6	_____	_____	_____
7	_____	_____	_____

Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1	_____	_____	_____	_____	_____
2	_____	_____	_____	_____	_____
3	_____	_____	_____	_____	_____
4	_____	_____	_____	_____	_____
5	_____	_____	_____	_____	_____
6	_____	_____	_____	_____	_____
7	_____	_____	_____	_____	_____
8	_____	_____	_____	_____	_____
9	_____	_____	_____	_____	_____

Additional Additions

Name	Time	Amount
1	_____	_____
2	_____	_____
3	_____	_____
4	_____	_____
5	_____	_____
6	_____	_____
7	_____	_____

Yeast

Name: _____
 Cells Needed: _____
 Starter Size: _____

Fermentation

Date Pitched: _____ Temperature: _____ Gravity: _____
 Transfer Date: _____ Transfer Gravity: _____ Temperature: _____

Keg/Bottle Date: _____ Carb level: _____

Volume Pack: _____ Sugar Used: _____ Amount Sugar: _____

Brewday Notes:

Medal Zone

Competition Name

Category #

Score

Place

Hop Calculations

Alpha Acid Unit (AAU)

Ounces

Ounces to grams

Alpha Acid x ounces = AAU

Alpha Acid Unit / AA = ounces

Ounces x 28.35 = grams