



## Brewhogs University Brew Day Recipe Sheet

**Name:** DIY Common **Style:** California Common  
**Volume:** 5.5 Gallons **BJCP#** 19B  
**Date Brewed:** \_\_\_\_\_ **Brewed by:** \_\_\_\_\_

**Est OG:** 1.050 **Measured OG:** \_\_\_\_\_ **SRM:** 11.3  
**Est FG:** 1.011 **Measured FG:** \_\_\_\_\_ **IBU:** 40  
**Est PB Gravity:** 1.040 **Measured Pre-Boil Gravity:** \_\_\_\_\_ **Pre-Boil Volume:** \_\_\_\_\_  
**Est ABV%** 5.10% **Measured ABV%** \_\_\_\_\_ **Post Boil Volume:** \_\_\_\_\_

Grain Bill	Percentage	Amount
1. Vienna Malt	90%	9 lbs 4.3 oz
2. Crystal Vienna 100L	7%	11.5 oz
3. Toasted Vienna 20L	3%	4.90%
4		
5		
6		
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. Northern Brewer	60	2.79		10	
2. Northern Brewer	20	4.14		10	
3. Northern Brewer	10	5.85		10	
4. Northern Brewer	5	8.19		10	
5					
6					
7					
8					
9					

### Additional Additions

Name	Time	Amount
1. Super Moss	10 mins	
2. Yeast Nutrient	10 mins	
3		
4		
5		
6		
7		

### Yeast

**Name:** Wyeast 2112 California Lager  
**Cells Needed:** 385 Billion Cells  
**Starter Size:** 2.5L

### 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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**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>

\*Any Chico strain like Lallemend BRY-87 fermented at 66 -68 degrees can do the job as well\*

\*Lutra can be used as well fermented in the low 70's and treated like every other ale yeast\*