



Brewhogs University Brew Day Recipe Sheet

Name: Flyover Pale Ale **Style:** American Pale Ale
Volume: 5.5 gallons **BJCP#** 18B
Date Brewed: _____ **Brewed by:** _____

Est OG: 1.054 **Measured OG:** _____ **SRM:** 5.2
Est FG: 1.012 **Measured FG:** _____ **IBU:** 41
Est PB Gravity: _____ **Measured Pre-Boil Gravity:** _____ **Pre-Boil Volume:** _____
Est ABV% 5.30% **Measured ABV%** _____ **Post Boil Volume:** _____

Grain Bill	Percentage	Amount
1. Golden Light LME (Briess)	82%	6.6 lbs
2. Pale Ale DME (Briess)	18.50%	1 lb 8 oz
3		
4		
5		
6		
7		

Mash Schedule
1
2
3
4
5

Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. Cascade	40 min	6.95		22	
2. Cascade	15 min	4.22		10	
3. Cascade	5 min	5.7		5	
4. Cascade	Whirlpool 10 min	5.7		3.6	
5					
6					
7					
8					
9					

Additional Additions

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

Yeast

Name: Lallemand BRY-97 American West Coast
Cells Needed: 208 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:

Medal Zone

Competition Name

Category #

Score

Place

_____		_____	
_____		_____	
_____		_____	
_____		_____	

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