



## Brewhogs University Brew Day Recipe Sheet

**Name:** Gambler's Run      **Style:** Piwo Grodziskie  
**Volume:** 5.5 Gallons      **BJCP#** 27  
**Date Brewed:** \_\_\_\_\_      **Brewed by:** \_\_\_\_\_

**Est OG:** 1.030      **Measured OG:** \_\_\_\_\_      **SRM:** 3.4  
**Est FG:** 1.006      **Measured FG:** \_\_\_\_\_      **IBU:** 30  
**Est PB Gravity:** 1.023      **Measured Pre-Boil Gravity:** \_\_\_\_\_      **Pre-Boil Volume:** \_\_\_\_\_  
**Est ABV%** 3.10%      **Measured ABV%** \_\_\_\_\_      **Post Boil Volume:** \_\_\_\_\_

Grain Bill	Percentage	Amount
1. Weyermann Oak Smok Wheat	80%%	5 lbs 2.8 oz
2. White Wheat	20%	1 lb 4.7 oz
3		
4		
5		
6		
7		

Mash Schedule
1. Protien Rest @ 118 degrees for 20 mins
2. Sacchrificaiton @ 148 for 75 mins
3. Mash Out @ 168 for 10 mins
4
5

### Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. German Tradition	60 mins	5.64		25	
2. German Tettnang	5 mins	9		5	
3					
4					
5					
6					
7					
8					
9					

### Additional Additions

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

### Yeast

**Name:** Safale k-97 or LalBrew Koln  
**Cells Needed:** 117.8 Billion Cells  
**Starter Size:** None unless old pack

### 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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\*Ferment on the low side at 60-62 degrees. Then raise up to 68 for a D rest for a couple days\*

\*After fermentation add gelatin in primary fermentor for a couple days then bottle or keg\*

\*Should take 3 weeks total time from brew day to packing\*

\*If doing for SMaSH comp, just use 100% Oak Smoked Malt and all Tettnang hops\*

**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>