



Brewhogs University Brew Day Recipe Sheet

Name: Judgment Day Red **Style:** Rotbier
Volume: 5.5 Gallons **BJCP#** 34C or 27
Date Brewed: _____ **Brewed by:** _____

Est OG: 1.05 **Measured OG:** _____ **SRM:** 15
Est FG: 1.014 **Measured FG:** _____ **IBU:** 29.1
Est PB Gravity: _____ **Measured Pre-Boil Gravity:** _____ **Pre-Boil Volume:** _____
Est ABV% 4.70% **Measured ABV%** _____ **Post Boil Volume:** _____

Grain Bill	Percentage	Amount
1. Caraamber	11.3%	1 lb
2. Chocolater Rye	2.8%	4 oz
3. Pale Ale LME	37.3%	3 lbs 4.8 oz
4. Munich LME	37.3%	3 lbs 4.8 oz
5. Munich DME	11.3%	1 lb
6		
7		

Mash Schedule
1. Steep grains @ 150 degrees F for 30 mins
2. Drain and rinse grains with 168 degrees F
3
4
5

Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. Magnum	60	5.74		20.5	
2. Select Spalt	15	2.6		5.4	
3. Select Spalt	5	2.6		3.2	
4					
5					
6					
7					
8					
9					

Additional Additions

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

Yeast

Name: Imperial L17 Harvest
Cells Needed: 393.5 Billion Cells
Starter Size: 2.5 L Starter

Fermentation

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

Keg/Bottle Date: _____ **Carb level:** _____

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

Brewday Notes:

Hop Substitute for Select Spalt: Cz Saaz, Hersbrucker, Tettnang or any noble hop

Yeast Substitute: Omega 114 Bayern, or your favorite malty lager yeast

If unable to lager, use a good German Ale yeast like wyeast 1007 or even LalBrew Novalager and ferment as cold as possible in the low 60's. Can use Kolsch yeast as well or California Lager

For competitions, be sure to give a good explanation of the beer, most have not had one

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