



## 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:** 1.051      **Measured OG:** \_\_\_\_\_      **SRM:** 17.2  
**Est FG:** 1.012      **Measured FG:** \_\_\_\_\_      **IBU:** 29.1  
**Est PB Gravity:** 1.041      **Measured Pre-Boil Gravity:** \_\_\_\_\_      **Pre-Boil Volume:** \_\_\_\_\_  
**Est ABV%** 5.10%      **Measured ABV%** \_\_\_\_\_      **Post Boil Volume:** \_\_\_\_\_

Grain Bill	Percentage	Amount
1. Vienna Malt	46.8%	5 lbs
2. Dark Munich 30L	18.7%	2 lbs
3. Munich 10L	14%	1 lb 8 oz
4. Caraamber	9.4%	1 lb
5. Melanoidin	9.4%	1 lb
6. Chocolate Rye	1.7%	3 oz
7		

Mash Schedule
1. Single Infusion @ 150 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. 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:**

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\*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**

<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>