



Brewhogs University Brew Day Recipe Sheet

Name: Keystone Porter **Style:** Pre-Prohibition Porter
Volume: 5.5 gallons **BJCP#** 27
Date Brewed: _____ **Brewed by:** _____

Est OG: 1.054 **Measured OG:** _____ **SRM:** 23
Est FG: 1.015 **Measured FG:** _____ **IBU:** 30
Est PB Gravity: _____ **Measured Pre-Boil Gravity:** _____ **Pre-Boil Volume:** _____
Est ABV%: 5.20% **Measured ABV%:** _____ **Post Boil Volume:** _____

Grain Bill	Percentage	Amount
1. Golden Light LME (Briess)	62.1%	6.6 lbs
2. Golden Light DE (Briess)	9.4%	1 lb
3. Flaked Corn	15.9%	1 lb 11 oz
4. Chocolate Rye	5.3%	9 oz
5. Dark Crystal Malt 85L (Fawcett)	5.3%	9 oz
6. Carafa Special II	2.10%	3.50%
7		

Mash Schedule
1. Step Specialty Grains in 150 degree F for 30 mins
2
3
4
5

Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. Northern Brewer	60	4.14		15	
2. Northern Brewer	20	6.3		15	
3					
4					
5					
6					
7					
8					
9					

Additional Additions

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

Yeast

Name: WLP 840 American Lager
Cells Needed: 395.8 Billion Cells
Starter Size: 3 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