



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: 1.051 **Measured OG:** _____ **SRM:** 22
Est FG: 1.011 **Measured FG:** _____ **IBU:** 30
Est PB Gravity: 1.042 **Measured Pre-Boil Gravity:** _____ **Pre-Boil Volume:** _____
Est ABV% 5.40% **Measured ABV%** _____ **Post Boil Volume:** _____

Grain Bill	Percentage	Amount
1. 6 row malt	73%	8 lb 4 oz
2. Corn (Flaked or Malted)	15%	1 lb 11 oz
3. Chocolate Rye	5%	9 oz
4. Dark Crystal 85L (Fawcett)	5%	9 oz
5. Carafa Special II	2%	3.6 oz
6		
7		

Mash Schedule
1. Single Infusion @ 152 degrees F for 60 minutes
2. Mash Out @ 168 degrees F for 10 minutes
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