Brewhogs University Brew Day Recipe Sheet

Name:	La Dorada Pampeana	**Style:**	Blonde Ale
Volume:	5.5 gallon	**BJCP#**	X1 - Enter in as 18A
Date Brewed:		**Brewed by:**	

Est OG:	1.052	**Measured OG:**		**SRM:**	3.2
Est FG:	1.014	**Measured FG:**		**IBU:**	22
Est PB Gravity:		**Measured Pre-Boil Gravity:**		**Pre-Boil Volume:**	
Est ABV%	4.90%	**Measured ABV%**		**Post Boil Volume:**	

Grain Bill

Grain Bill	Percentage	Amount
1. Pilsen Malt LME (Briess)	86.8%	11 lb 8.2 oz
2. Pilsen Malt DME (Briess)	13.20%	1 lb
3		
4		
5		
6		
7		

Mash Schedule

Mash Schedule	
1	
2	
3	
4	
5	

Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. Cascade	60	5.59		20	
2. Cascade	flameout	3.14		2	
3					
4					
5					
6					
7					
8					
9					

Additional Additions

Name	Time	Amount
1. Super Moss	10 mins	
2. Yeast Nutrient	10 mins	
3		
4		
5		
6		
7		

Yeast

Name: LalBrew Windsor
Cells Needed: 199 Billion Cells
Starter Size: 1/2 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**