



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:** 2.7
Est FG: 1.011 **Measured FG:** _____ **IBU:** 22
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. Pilsen Malt	100%	11 lb 8.2 oz
2		
3		
4		
5		
6		
7		

Mash Schedule
1. Single Infusion @ 150 degrees for 75 mins
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)

Ounces

Ounces to grams

Alpha Acid x ounces = AAU

Alpha Acid Unit / AA = ounces

Ounces x 28.35 = grams