



## Brewhogs University Brew Day Recipe Sheet

**Name:** Mud Season Brown Ale      **Style:** Amrican Wheat  
**Volume:** 5.5 Gallons      **BJCP#** 1D  
**Date Brewed:** \_\_\_\_\_      **Brewed by:** \_\_\_\_\_

**Est OG:** 1.055      **Measured OG:** \_\_\_\_\_      **SRM:** 18.9  
**Est FG:** 1.014      **Measured FG:** \_\_\_\_\_      **IBU:** 25.4  
**Est PB Gravity:** 1.044      **Measured Pre-Boil Gravity:** \_\_\_\_\_      **Pre-Boil Volume:** \_\_\_\_\_  
**Est ABV%** 5.30%      **Measured ABV%** \_\_\_\_\_      **Post Boil Volume:** \_\_\_\_\_

Grain Bill	Percentage	Amount
1. Malted White Wheat	88%	9 lbs 8.5 oz
2. Crystal Wheat 90L	9%	1 lb
3. Chocolate Wheat	3%	5.2 oz
4		
5		
6		
7		

Mash Schedule
1. Single Infusion @ 150 degrees F for 75 mins
2. Mash Out @ 168 for 10 mins
3
4
5

### Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. Northern Brewer	30 mins	9 AAU		25.4	
2					
3					
4					
5					
6					
7					
8					
9					

### Additional Additions

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

### Yeast

**Name:** LalBrew London  
**Cells Needed:** 210 Billion Cells  
**Starter Size:** 1 Liter

### Fermentation

**Date Pitched:** \_\_\_\_\_      **Temperature:** \_\_\_\_\_      **Gravity:** \_\_\_\_\_  
**Transfer Date:** \_\_\_\_\_      **Transfer Gravity:** \_\_\_\_\_      **Temperature:** \_\_\_\_\_

**Keg/Bottle Date:** \_\_\_\_\_      **Carb level:** \_\_\_\_\_

**Volume Pack:** \_\_\_\_\_      **Sugar Used:** \_\_\_\_\_      **Amount Sugar:** \_\_\_\_\_

**Brewday Notes:**

\*Ferment in the mid range at around 66 degrees for 3 weeks then package up\*

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**Medal Zone**

**Competition Name**

**Category #**

**Score**

**Place**

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**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**