



Brewhogs University Brew Day Recipe Sheet

Name: Nigels Northern English Brown **Style:** British Brown
Volume: 5.5 Gallons **BJCP#** 13B
Date Brewed: _____ **Brewed by:** _____

Est OG: 1.048 **Measured OG:** _____ **SRM:** 15.6
Est FG: 1.012 **Measured FG:** _____ **IBU:** 26
Est PB Gravity: 1.014 **Measured Pre-Boil Gravity:** _____ **Pre-Boil Volume:** _____
Est ABV% 4.70% **Measured ABV%** _____ **Post Boil Volume:** _____

Grain Bill	Percentage	Amount
1. Pale Ale Malt	63.40%	6 lb 6.7 oz
2. Vienna Malt	13.30%	1 lb 5.5 oz
3. Brown Malt	6.70%	10.8 oz
4. Caramalt	6.70%	10.8 oz
5. Biscuit Malt	3.30%	5.3 oz
6. Pale Chocolate	3.30%	5.3 oz
7. Crystal 40L	3.30%	5.3 oz

Mash Schedule
1. Single Infusion @ 152 degrees F for 60 mins
2. Mash Out @ 168 degrees F for 10 mins
3
4
5

Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. East Kent Goldings	60	2.7		10	
2. Challenger	60	3.22		12	
3. East Kent Goldings	10	2.35		5	
4					
5					
6					
7					
8					
9					

Additional Additions

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

Yeast

Name: Wyeast 1469 West Yorkshire
Cells Needed: 186 Billion Cells
Starter Size: 1 L

Fermentation

Date Pitched: _____ **Temperature:** _____ **Gravity:** _____
Transfer Date: _____ **Transfer Gravity:** _____ **Temperature:** _____

Keg/Bottle Date: _____ **Carb level:** _____

Volume Pack: _____ **Sugar Used:** _____ **Amount Sugar:** _____

Brewday Notes:

Ferment at 64 degrees F

Refer to Water Profiles for brewing Northern English Brown under Publications

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