



Brewhogs University Brew Day Recipe Sheet

Name: Nigel's Strong Bitter **Style:** English Strong Bitter
Volume: 5.5 Gallon **BJCP#** 11 C
Date Brewed: _____ **Brewed by:** _____

Est OG: 1.052 **Measured OG:** _____ **SRM:** 10
Est FG: 1.01 **Measured FG:** _____ **IBU:** 38
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. English Pale Ale Malt | 78.00% | 7 lb 13.6 oz |
| 2. Crystal 40 L | 11.00% | 1 lb 1.7 oz |
| 3. Biscuit Malt | 2.50% | 4 oz |
| 4. Chocolate Malt | 0.5% | 0.8 oz |
| 5. Corn Sugar | 8.00% | 12.9 oz |
| 6 | | |
| 7 | | |

| Mash Schedule |
|--|
| 1. Single Infusion @ 150 degrees for 60 mins |
| 2. Mash Out @ 168 degrees for 10 mins |
| 3 |
| 4 |
| 5 |

Hop Additions

| Name | Time | Alpha Acid Unit | Alpha Acid | Est IBU | Amount |
|-------------------|-----------|-----------------|------------|---------|--------|
| 1. Bramling Cross | 60 | 2.76 | | 10 | |
| 2. Challenger | 60 | 2.81 | | 10 | |
| 3. Bramling Cross | 30 | 2.1 | | 6 | |
| 4. Challenger | 30 | 2.14 | | 6 | |
| 5. Boadicea | 15 | 2.89 | | 6 | |
| 6 Boadicea | Whirlpool | 8.5 | | 0 | |
| 7 | | | | | |
| 8 | | | | | |
| 9 | | | | | |

Additional Additions

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

Yeast

Name: Wyeast 1968 London ESB
Cells Needed: 199 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:

For Water Profile check out the English Ale Water Profile 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 |