



Brewhogs University Brew Day Recipe Sheet

Name: Pennsylvania Swankey **Style:** Historical or Experimental
Volume: 5.5 Gallons **BJCP#** 27 or 34C
Date Brewed: _____ **Brewed by:** _____

Est OG: 1.030 **Measured OG:** _____ **SRM:** 3.6
Est FG: 1.006 **Measured FG:** _____ **IBU:** 15
Est PB Gravity: 1.023 **Measured Pre-Boil Gravity:** _____ **Pre-Boil Volume:** _____
Est ABV% 3.6 **Measured ABV%:** _____ **Post Boil Volume:** _____

Grain Bill	Percentage	Amount
1. 6 Row Malt	38.40%	2 lbs 2.4 oz
2. Raw Unmalted Wheat	38.40%	2 lbs 2.4 oz
3		
4		
5		
6		
7		

Mash Schedule
1. Single Infusion at 154 degrees for 75 minutes
2. Mash out at 168 degrees for 10 mins
3
4
5

Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. Dealers Choice (Check notes for recommended)	20	5.75		15	
2					
3					
4					
5					
6					
7					
8					
9					

Additional Additions

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

Yeast

Name: See notes below
Cells Needed: _____
Starter Size: _____

Fermentation

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

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

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

Brewday Notes:

When choosing hops, select Cluster, EKG or a English varitey

Yeast choice is an English strain like S-04, Nottingham or Windsor. For more authenticity, make a yeast starter from bakers yeast.

Sugar addition can be Turbinado, Molasses, Maple Sryup or Brown Sugar

20 minute boil

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