



Brewhogs University Brew Day Recipe Sheet

Name: Pomona's Nectar **Style:** American Pale Ale
Volume: 5.5 Gallons **BJCP#** 18B
Date Brewed: _____ **Brewed by:** _____

Est OG: 1.052 **Measured OG:** _____ **SRM:** 4.6
Est FG: 1.012 **Measured FG:** _____ **IBU:** 45
Est PB Gravity: 1.042 **Measured Pre-Boil Gravity:** _____ **Pre-Boil Volume:** _____
Est ABV% 5.20% **Measured ABV%** _____ **Post Boil Volume:** _____

Grain Bill	Percentage	Amount
1. 2 Row Base Malt	97.3%	11 lbs
2. Brumalt (Great Western)	4.3%	1/2 lb
3		
4		
5		
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. Pink Boots Blend (Yakima Chief)	30 mins	8.68		25	
2. Pink Boots Blend (Yakima Chief)	5 mins	16.61		20	
3. Pink Boots Blend (Yakima Chief)	Dry Hop	12.4		0	
4					
5					
6					
7					
8					
9					

Additional Additions

Name	Time	Amount
1. Super Moss		
2. Yeast Nutrient		
3. Hibiscus Flower	5 mins	2 ounces
4		
5		
6		
7		

Yeast

Name: LalBrew London
Cells Needed: 199.3 Billion Cells
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:

Put the Hibiscus flower in a muslin bag and add at 5 mins left in boil. Then after wort is chilled, transfer the muslin bag to the fermenter. Let the muslin bag of hibiscus flowers ferment with the wort. Remove at transfer or packaging.

Yeast substitute: LalBrew Bry-97

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