



## Brewhogs University Brew Day Recipe Sheet

**Name:** Pond Crossing Bitter      **Style:** English Ordinary Bitter  
**Volume:** 5.5 Gallon      **BJCP#** 11 A  
**Date Brewed:** \_\_\_\_\_      **Brewed by:** \_\_\_\_\_

**Est OG:** 1.036      **Measured OG:** \_\_\_\_\_      **SRM:** 8  
**Est FG:** 1.009      **Measured FG:** \_\_\_\_\_      **IBU:** 30  
**Est PB Gravity:** 1.029      **Measured Pre-Boil Gravity:** \_\_\_\_\_      **Pre-Boil Volume:** \_\_\_\_\_  
**Est ABV%** 3.60%      **Measured ABV%** \_\_\_\_\_      **Post Boil Volume:** \_\_\_\_\_

Grain Bill	Percentage	Amount
1. Maris Otter	87.50%	7 lbs
2. Amber Malt	7.50%	9.6 oz
3. Dark Crystal Malt 85L	5.00%	6.4 oz
4	0.5%	0.8 oz
5	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. Challenger	60	7.77		25	
2. East Kent Goldings	10	2.65		5	
3					
4					
5					
6					
7					
8					
9					

### Additional Additions

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

### Yeast

**Name:** LalBrew London  
**Cells Needed:** 141 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:**

\*For Water Profile check out the English Ale Water Profile under Publications\*

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**Medal Zone**

<b>Competition Name</b>	<b>Category #</b>	<b>Score</b>	<b>Place</b>
_____		_____	
_____		_____	
_____		_____	
_____		_____	

**Hop Calculations**

<b>Alpha Acid Unit (AAU)</b>	<b>Alpha Acid x ounces = AAU</b>
<b>Ounces</b>	<b>Alpha Acid Unit / AA = ounces</b>
<b>Ounces to grams</b>	<b>Ounces x 28.35 = grams</b>