



Brewer's Friend

Brew Day Sheet for All Grain Beer Recipes

<http://www.brewersfriend.com>

Brewer: BERNIE
 Brew Date: _____
 Batch Size: 5.1 Boil Time: 60

Recipe Name: OATMEAL PORTER
 Beer Type: HAZELNUT PORTER
 Batch #: _____ Exp. Efficiency: _____

Grains & Ingredients -

Type	Amount
MARRIS OTTER PALE	6
FLAKED OATS	1
Pale Ale	1
CHOC WHEAT	.5
CARAFE II	.33
BLACK MALT	.25

Mash Schedule -

Name / Infusion	Amount	Temp	Time
BIAB		152°	60

Mash Calculator: www.brewersfriend.com/mash

Water Mineral / pH Adjustments -

Hops -

Type	Amount	AA	Boil Time
Goldings	2oz	3.7	60

Yeast -

Type: US05
 Avg Attenuation: _____
 Optimum Temperature: 72°
 Starter: _____

Data on yeast can be found at:

www.brewersfriend.com/yeast

Batch Vital Statistics -

Expected Original Gravity: 1.048
 Expected Final Gravity: 1.012
 Expected Alcohol By Volume: _____
 IBUs (bitterness): 27.3
 SRM (color): 36
 Brew house Efficiency: 70%
 Carbonation Level: _____

For calculators: www.brewersfriend.com/stats

Hydrometer Readings - @ 60 F / 15.5 C

Date	Gravity
Pre-Boil	<u>1.034</u>
After-Boil	<u>1.006</u>
Racked	
Final	<u>1.004</u>

Cost -

Grains: _____
 Hops: _____
 Yeast: _____
 Other: _____
 Total: _____

Notes -

1/2 cup HAZELNUT COFFEE
FLAVORILL
AT KEGAMA
ABV - 4.0

Recipe Builder: www.brewersfriend.com/homebrew