



PSA

Size: 5.0 gal
Efficiency: 93.9%
Attenuation: 83.0%

Original Gravity: 1.041
Terminal Gravity: 1.007
Color: 9.7 SRM
Alcohol: 4.43%
Bitterness: 24

INGREDIENTS:

4.6 lb (73.1%) 2-Row Brewers Malt - added during mash
1.0 lb (13.3%) Munich 10L Malt - added during mash
0.5 lb (6.6%) 2-Row Caramel Malt 60L - added during mash
0.25 lb (3.7%) Melanoidin Malt - added during mash
0.25 lb (3.3%) 2-Row Carapils Malt - added during mash

0.1 oz (2.2%) Apollo (18.4%) - added during boil, boiled 60.0 m
0.13 oz (2.9%) Citra (13.1%) - added during boil, boiled 20 m
0.1 oz (1.5%) Simcoe (12.1%) - added during boil, boiled 20 m
0.27 oz (5.8%) Citra (13.1%) - added during boil, boiled 10 m
0.13 oz (2.9%) Simcoe (12.1%) - added during boil, boiled 10 m
0.27 oz (5.8%) Citra (13.1%) - added during boil, boiled 5 m
0.13 oz (2.9%) Simcoe (12.1%) - added during boil, boiled 5 m
0.27 oz (5.8%) Citra (13.1%) - added at flameout
0.13 oz (2.9%) Simcoe (12.1%) - added at flameout
0.27 oz (5.8%) Citra (13.1%) - steeped after boil
0.13 oz (2.9%) Simcoe (12.1%) - steeped after boil
1.0 oz (23.4%) Simcoe (12.1%) - added dry to secondary fermenter, 1st dry hop
1.0 oz (23.4%) Mosaic (13.1%) - added dry to secondary fermenter, 1st dry hop
0.5 oz (11.7%) Citra (13.1%) - added dry to secondary fermenter, 1st dry hop
1.0 oz (23.4%) Simcoe (12.1%) - added dry to secondary fermenter, 2nd dry hop
1.0 oz (23.4%) Mosaic (13.1%) - added dry to secondary fermenter, 2nd dry hop
0.5 oz (11.7%) Citra (13.1%) - added dry to secondary fermenter, 2nd dry hop

Need help? Email recipes@madtreebrewing.com

