



AXIS MUNDI

Size: 5 gal @ 68F
Efficiency: 78.0%
Attenuation: 83.0%

Original Gravity: 1.095
Terminal Gravity: 1.016
Color: 33.68
Alcohol: 10.5%
Bitterness: 70.6

INGREDIENTS:

12.48 lb (69.6%) 2-Row Brewers Malt - added during mash
2.91 lb (16.2%) 2-Row Caramel Malt 120L - added during mash
0.83 lb (4.6%) 2-Row Chocolate Malt - added during mash
0.83 lb (4.6%) VictoryÆ Malt - added during mash
0.46 lb (2.6%) Chocolate Rye Malt - added during mash
0.42 lb (2.3%) Oats (Pregelatinized Flakes) - added during mash

0.48 oz (12.8%) Galena (13.1%) - added during boil, boiled 90 m
0.3 oz (8.0%) Galena (13.1%) - added during boil, boiled 60 m
0.59 oz (15.9%) Cascade (6.8%) - added during boil, boiled 30 m
1.44 oz (38.7%) Perle (6.9%) - added during boil, boiled 15 m
0.92 oz (24.5%) Cascade (6.8%) - steeped after boil

Need help? Email recipes@madtreebrewing.com

