



SPRYE

Size: 5 gal
Efficiency: 90.0%
Attenuation: 86.0%

Original Gravity: 1.044
Terminal Gravity: 1.006
Color: 6.01
Alcohol: 4.97%
Bitterness: 38.0

INGREDIENTS:

5.07 lb (71.4%) 2-Row Brewers Malt - added during mash
0.41 lb (5.7%) Rye Malt - added during mash
0.17 lb (2.4%) Barley Flakes - added during mash
1.16 lb (16.3%) Munich 10L Malt - added during mash
0.29 lb (4.1%) Melanoidin Malt - added during mash

0.4 oz (10.3%) Galena (13.1%) - added during boil, boiled 60 m
0.37 oz (9.6%) Centennial (9.2%) - added during boil, boiled 30 m
0.31 oz (8.1%) Chinook (10.6%) - added during boil, boiled 15 m
0.31 oz (8.0%) Centennial (9.2%) - added during boil, boiled 1.0 m
0.35 oz (9.0%) Chinook (10.6%) - added during boil, boiled 1.0 m
0.13 lb (54.9%) Simcoe (12.8%) - added dry to secondary fermenter

Need help? Email recipes@madtreebrewing.com

