



SOL DRIFTER

Size: 5 gal
Efficiency: 90.0%
Attenuation: 81.0%

Original Gravity: 1.040 (1.038 - 1.054)
Terminal Gravity: 1.008 (1.008 - 1.013)
Color: 4.83 (3.0 - 6.0)
Alcohol: 4.25% (3.8% - 5.5%)
Bitterness: 18.3 (15.0 - 28.0)

INGREDIENTS:

4.54 lb (70.9%) 2-Row Brewers Malt - added during mash
0.72 lb (11.2%) Red Wheat Malt - added during mash
0.72 lb (11.2%) Vienna Malt - added during mash
0.24 lb (3.7%) 2-Row Carapils Malt - added during mash
0.19 lb (3.0%) 2-Row Caramel Malt 60L - added during mash

0.14 oz (3.6%) Galena (11.4%) - added during boil, boiled 60 m
0.5 oz (12.4%) Fuggle (5.3%) - added during boil, boiled 30 m
0.46 oz (11.5%) Motueka (7.3%) - added during boil, boiled 15 m
1.22 oz (30.5%) Motueka (7.3%) - added after boil, steeped 15 m
0.11 lb (42.0%) Motueka (7.3%) - added dry to primary fermenter
0.8 lb Strawberries (pureed) - added dry to primary fermenter

Need help? Email recipes@madtreebrewing.com

