



UNHAPPY AMBER

Size: 5.0 gal
Efficiency: 88.0%
Attenuation: 83.0%

Original Gravity: 1.080
Terminal Gravity: 1.014
Color: 18.08
Alcohol: 8.79%
Bitterness: 70.7

INGREDIENTS:

10.12 lb (76.5%) 2-Row Brewers Malt - added during mash
0.96 lb (7.3%) Crystal Malt 60L - added during mash
0.96 lb (7.3%) Victory Malt - added during mash
0.48 lb (3.6%) Extra Special Malt - added during mash
0.53 lb (4.0%) Melanoidin Malt - added during mash
0.17 lb (1.3%) Cara-Pils Malt - added during mash

0.73 oz (20.3%) Galena (11.8%) - added during boil, boiled 60 m
0.77 oz (21.4%) Chinook (12.5%) - added during boil, boiled 40 m
0.62 oz (17.1%) Cascade (7.0%) - added during boil, boiled 20 m
0.66 oz (18.4%) Chinook (12.5%) - steeped after boil
0.82 oz (22.7%) Cascade (7.0%) - steeped after boil
0.1 lb Cascade (7.0%) - added to secondary
0.2 lb Nugget (13.0%) - added to secondary

Need help? Email recipes@madtreebrewing.com

