



RUBUS CACAO

Size: 5 gal
Efficiency: 86.0%
Attenuation: 85.0%

Original Gravity: 1.066
Terminal Gravity: 1.010
Color: 28.59
Alcohol: 7.32%
Bitterness: 15.3

INGREDIENTS:

6.99 lb (62.5%) 2-Row Brewers Malt - added during mash
1.45 lb (12.9%) Vienna Malt - added during mash
0.96 lb (8.6%) Chocolate Malt - added during mash
0.72 lb (6.5%) 2-Row Caramel Malt 60L - added during mash
0.14 lb (1.3%) Roasted Barley - added during mash
0.19 lb (1.7%) Black Malt - added during mash
0.24 lb (2.2%) 2-Row Carapils Malt - added during mash
0.48 lb (4.3%) Oats Flaked - added during mash

0.35 oz (52.9%) Galena (11.8%) - added during boil, boiled 60.0 m
0.1 lb Cacao Nibs - added during boil, boiled 10.0 m
0.31 oz (47.1%) Experimental 05256 (18.0%) - steeped after boil
0.4 lb Raspberry Puree - added dry to primary fermenter

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