



ROUNDING THIRD

Size: 5.0 gal
Efficiency: 90.97%
Attenuation: 85.0%

Original Gravity: 1.066
Terminal Gravity: 1.010
Color: 13.42
Alcohol: 7.41%
Bitterness: 51

INGREDIENTS:

8.68 lb (82.9%) 2-Row Brewers Malt - added during mash
0.96 lb (9.2%) Munich 10L Malt - added during mash
0.48 lb (4.6%) 2-Row Caramel Malt 60L - added during mash
0.24 lb (2.3%) 2-Row Carapils Malt - added during mash
0.1 lb (0.9%) 2-Row Chocolate Malt - added during mash

0.24 oz (3.4%) Nugget (13.0%) - added during boil, boiled 60 m
0.58 oz (8.1%) Simcoe (13.0%) - added during boil, boiled 20.0 m
0.68 oz (9.4%) Cascade (5.5%) - added during boil, boiled 20.0 m
0.68 oz (9.4%) Simcoe (13.0%) - added during boil, boiled 10.0 m
0.77 oz (10.8%) Cascade (5.5%) - added during boil, boiled 10.0 m
0.77 oz (10.8%) Cascade (5.5%) - steeped after boil
0.68 oz (9.4%) Simcoe (13.0%) - steeped after boil
0.17 lb (38.8%) Falconer's Flight Blend (11.0%) - added dry to secondary fermenter

Need help? Email recipes@madtreebrewing.com

