



## MADMANN

Size: 5.0 gal  
Efficiency: 92.0%  
Attenuation: 85.0%

Original Gravity: 1.052  
Terminal Gravity: 1.008  
Color: 3.05  
Alcohol: 5.84%  
Bitterness: 9.5

### INGREDIENTS:

4 lb (50.0%) White Wheat Malt - added during mash  
3 lb (37.5%) Pilsen Malt - added during mash  
1 lb (12.5%) Acidulated Malt - added 20 into mash rest

0.24 oz (13.5%) Perle (8.3%) - added during boil, boiled 60 m  
3 tsp. Sea Salt - added during boil, boiled 10 m  
0.1 lb (86.5%) Sorachi Ace (12.9%) - added dry to secondary fermenter  
0.8 lb Blackberries (pureed) - added dry to secondary fermenter  
10 mL Lactic Acid - added dry to secondary fermenter

Final pH of beer: 3.8

Need help? Email [recipes@madtreebrewing.com](mailto:recipes@madtreebrewing.com)

