



FLIGHT OF SIMCOE

Size: 5.0 gal
Efficiency: 88.0%
Attenuation: 86.0%

Original Gravity: 1.056
Terminal Gravity: 1.008
Color: 5.25
Alcohol: 6.26%
Bitterness: 69.8

INGREDIENTS:

7.19 lb (79.3%) 2-Row Brewers Malt - added during mash
1.5 lb (16.6%) Vienna Malt - added during mash
0.19 lb (2.1%) 2-Row Caramel Malt 40L - added during mash
0.19 lb (2.0%) 2-Row Carapils Malt - added during mash

0.46 oz (13.4%) Chinook (12.8%) - added during boil, boiled 60 m
0.31 oz (8.9%) Chinook (12.8%) - added during boil, boiled 45 m
0.72 oz (20.8%) Centennial (9.9%) - added during boil, boiled 30 m
0.77 oz (22.4%) Centennial (9.9%) - added during boil, boiled 15 m
0.7 oz (20.3%) Cascade (6.4%) - steeped after boil, 15 m
0.31 oz (9.0%) Centennial (9.9%) - steeped after boil, 15 m
1 oz (2.6%) Falconer's Flight Blend (11.0%) - added to secondary
1 oz (2.6%) Simcoe (13.0%) - added to secondary

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