



FLOLSCH

Size: 5.0 gal
Efficiency: 87.5%
Attenuation: 85.0%

Original Gravity: 1.042
Terminal Gravity: 1.006
Color: 5.32
Alcohol: 4.71%
Bitterness: 12.2

INGREDIENTS:

5.57 lb (80.0%) 2-Row Brewers Malt - added during mash
0.7 lb (10.0%) Red Wheat Malt - added during mash
0.23 lb (3.3%) 2-Row Caramel Malt 60L - added during mash
0.23 lb (3.3%) Vienna Malt - added during mash
0.23 lb (3.3%) Barley Flakes - added during mash

0.19 oz (15.2%) Galena (11.9%) - added during boil, boiled 60 m
0.15 oz (12.1%) Cascade (6.8%) - added during boil, boiled 15 m
0.8 oz Lime juice - added during boil, boiled 10 m
0.2 oz Ginger (fresh) - added during boil, boiled 10 m
0.77 oz (60.6%) Pacifica (5.4%) - steeped after boil
0.4 oz Ancho Chilies - steeped after boil
0.15 oz (12.1%) Cascade (6.8%) - steeped after boil
0.2 oz Ancho Chilies - added dry to secondary fermenter
0.9 oz Lime juice - added dry to secondary fermenter
0.1 oz Ginger (fresh) - added dry to secondary fermenter

Need help? Email recipes@madtreebrewing.com

