



## YE OLDE BATTERING RAM

Size: 5.0 gal  
Efficiency: 88.0%  
Attenuation: 85.0%

Original Gravity: 1.092  
Terminal Gravity: 1.014  
Color: 33.17  
Alcohol: 10.39%  
Bitterness: 116.6

### INGREDIENTS:

12.82 lb (83.0%) 2-Row Brewers Malt - added during mash  
1.17 lb (7.5%) Midnight Wheat Malt - added during mash  
0.87 lb (5.7%) 2-Row Caramel Malt 120L - added during mash  
0.58 lb (3.8%) 2-Row Carapils Malt - added during mash

1.12 oz (54.5%) Experimental 05256 (18.0%) - added during boil, boiled 60 m  
0.93 oz (45.5%) Experimental 05256 (18.0%) - added during boil, boiled 15 m

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

