



STÜTZE

Size: 5 gal
Efficiency: 85.56%
Attenuation: 88.7%

Original Gravity: 1.052
Terminal Gravity: 1.006
Color: 5.47
Alcohol: 6.0%
Bitterness: 9

INGREDIENTS:

7.41 lb (86.5%) Pilsen Malt - added during mash
0.69 lb (8.1%) Caramel Vienne 20L Malt - added during mash
0.23 lb (2.7%) Aromatic Malt - added during mash
0.23 lb (2.7%) 2-Row Carapils Malt - added during mash

0.3 oz (50.0%) East Kent Goldings (5.0%) - added during boil, boiled 60 m
0.3 oz (50.0%) East Kent Goldings (5.0%) - added during boil, boiled 20 m

Need help? Email recipes@madtreebrewing.com

