



## ARE YOU READY FOR SOME DARKNESS

Size: 5.0 gal  
Efficiency: 70.99%  
Attenuation: 78.0%

Original Gravity: 1.087  
Terminal Gravity: 1.019  
Color: 34.48 SRM  
Alcohol: 8.99%  
Bitterness: 66.0

### INGREDIENTS:

11.0 lb (60.4%) 2-Row Brewers Malt - added during mash  
1.9 lb (10.5%) VictoryÆ Malt - added during mash  
0.5 lb (2.6%) Caramel Malt 80L - added during mash  
0.5 lb (2.6%) Caramel Malt 90L - added during mash  
2.4 lb (13.1%) Oats (Pregelatinized Flakes) - added during mash  
0.5 lb (2.6%) Chocolate Malt - added during mash  
0.5 lb (2.9%) Carafa TYPE III - added during mash  
0.5 lb (2.6%) Black Barley - added during mash  
0.5 lb (2.6%) Hemp Seeds - added during mash

0.9 oz (13.8%) Galena (13.0%) - added during boil, boiled 60 m  
1.5 oz (23.0%) Centennial (7.5%) - added during boil, boiled 15 m  
1.1 oz (17.0%) Fuggle (4.8%) - steeped after boil  
1.0 oz (15.4%) Columbus (15.0%) - added dry to secondary fermenter  
1.0 oz (15.4%) Sovereign (5.5%) - added dry to secondary fermenter  
1.0 oz (15.4%) Falconer's Flight Blend (11.0%) - added dry to secondary fermenter

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

