



GRAPEFRUIT MOON

Size: 5 gal
Efficiency: 85.92%
Attenuation: 91.8%

Original Gravity: 1.040
Terminal Gravity: 1.003
Color: 3.98 SRM
Alcohol: 4.79%
Bitterness: 11.3

INGREDIENTS:

5.8 lb (92.6%) Pilsen Malt - added during mash
0.5 lb (7.4%) Caramel Malt 20L - added during mash

0.22 oz (20.0%) Galena (13.0%) - added during boil, boiled 60 m
0.3 oz Pink Peppercorns - added during boil, boiled 10 m
1 oz (80.0%) Cascade (5.5%) - added during boil

1 lb Grapefruit Purée - added dry to secondary fermenter

Need help? Email recipes@madtreebrewing.com

