



PLEASANT WHEAT

Size: 5 gal
Efficiency: 90.0%
Attenuation: 85.0%

Original Gravity: 1.043
Terminal Gravity: 1.006
Color: 3.97
Alcohol: 4.73%
Bitterness: 25.3

INGREDIENTS:

3.82 lb (56.3%) 2-Row Brewers Malt - added during mash
1.91 lb (28.2%) Red Wheat Malt - added during mash
0.23 lb (3.4%) 2-Row Carapils Malt - added during mash
0.82 lb (12.1%) Munich 10L Malt - added during mash

0.22 oz (6.7%) Galena (11.4%) - added during boil, boiled 60 m
0.6 oz (18.1%) Fuggle (5.3%) - added during boil, boiled 30 m
0.41 oz (12.4%) Falconer's Flight Blend (10.8%) - added during boil, boiled 15 m
0.33 oz (10.1%) Falconer's Flight Blend (10.8%) - added during boil
0.04 lb (20.7%) Falconer's Flight Blend (10.8%) - added dry to secondary fermenter
0.07 lb (32.2%) Zythos (9.7%) - added dry to secondary fermenter

Need help? Email recipes@madtreebrewing.com

