



## ALL IN THE HIPS

Size: 5 gal  
Efficiency: 85.93%  
Attenuation: 84.5%

Original Gravity: 1.043  
Terminal Gravity: 1.007  
Color: 10.71 SRM  
Alcohol: 4.74%  
Bitterness: 20.4

### INGREDIENTS:

4.2 lb (60.7%) Pilsen Malt - added during mash  
2 lb (28.6%) White Wheat Malt - added during mash  
0.75 lb (10.7%) Caracrystal Wheat Malt - added during mash

0.2 oz (20.0%) Apollo (17.0%) - added during boil, boiled 60.0 m  
0.4 oz (40.0%) Saaz (5.0%) - added during boil, boiled 30.0 m  
0.4 oz (40.0%) Saaz (5.0%) - added during boil, boiled 10.0 m

0.2 oz Ginger (fresh) - added during boil, boiled 10.0 m  
0.2 oz Rose Hips - added during boil, boiled 10.0 m

6.5 mL Lactic Acid - added to secondary before packaging

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

