



## PER-SOOT

Size: 5 gal  
Efficiency: 87.93%  
Attenuation: 84.5%

Original Gravity: 1.042  
Terminal Gravity: 1.006  
Color: 9.51 SRM  
Alcohol: 4.62%  
Bitterness: 10.0

### INGREDIENTS:

3.8 lb (59.4%) Pale Ale Malt - added during mash  
1 lb (14.9%) Victory Malt - added during mash  
0.5 lb (7.4%) Corn Flakes - added during mash  
0.5 lb (7.4%) Munich 10L Malt - added during mash  
0.25 lb (3.7%) Cara-Pils Malt - added during mash

0.1 oz (28.6%) Apollo (17.0%) - added during boil, boiled 60.0 m  
0.2 oz (47.6%) Saaz (5.0%) - added during boil, boiled 10.0 m  
0.1 oz (23.8%) Perle (8.3%) - added during boil, boiled 10.0 m

0.5 lb (7.2%) Lactose - added during boil, boiled 10 m  
1 vanilla bean - added during boil, boiled 5 m  
1 oz Ras el Hanout Spice Blend - added during boil, boiled 5 m  
0.7 lb Persimmons - added during boil, at flame out

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

