



ENTROPIC THEORY

Size: 5 gallons
Efficiency: 85.5%
Attenuation: 85.7%

Original Gravity: 1.066
Terminal Gravity: 1.009
Color: 7.02 SRM
Alcohol: 7.45% (5.5% - 7.5%)
Bitterness: 70

INGREDIENTS:

8.97 lb (83.5%) 2-Row Brewers Malt - added during mash
0.68 lb (6.3%) Oats (Pregelatinized Flakes) - added during mash
0.54 lb (5.1%) 2-Row Caramel Malt 30L - added during mash
0.54 lb (5.1%) Red Wheat Malt - added during mash

0.37 oz (4.0%) Cascade (9%) - added during boil, boiled 10 m
0.37 oz (4.0%) Chinook (13.0%) - added during boil, boiled 10 m
0.37 oz (4.0%) Cascade (9%) - added during boil, boiled 5 m
0.37 oz (4.0%) Chinook (13.0%) - added during boil, boiled 5 m
0.44 oz (4.8%) Amarillo (8.5%) - added during boil, boiled 5 m
0.44 oz (4.8%) Citra (13.6%) - added during boil, boiled 5 m

0.52 oz (5.6%) Cascade (9%) - steeped after boil
0.52 oz (5.6%) Chinook (13.0%) - steeped after boil
0.52 oz (5.6%) Amarillo (8.5%) - steeped after boil
0.52 oz (5.6%) Citra (13.6%) - steeped after boil

0.3 oz (3.2%) Cascade (9%) - added dry to secondary fermenter, 1st dry hop
0.3 oz (3.2%) Chinook (13.0%) - added dry to secondary fermenter, 1st dry hop
0.3 oz (3.2%) Amarillo (8.5%) - added dry to secondary fermenter, 1st dry hop
0.3 oz (3.2%) Citra (13.6%) - added dry to secondary fermenter, 1st dry hop
0.89 oz (9.7%) Cascade (9%) - added dry to secondary fermenter, 2nd dry hop
0.89 oz (9.7%) Chinook (13.0%) - added dry to secondary fermenter, 2nd dry hop
0.89 oz (9.7%) Amarillo (8.5%) - added dry to secondary fermenter, 2nd dry hop
0.89 oz (9.7%) Citra (13.6%) - added dry to secondary fermenter, 2nd dry hop

Need help? Email recipes@madtreebrewing.com

