



LUNA LUX

Size: 5 gal
Efficiency: 80%
Attenuation: 85.4%

Original Gravity: 1.053
Terminal Gravity: 1.008
Color: 5.37
Alcohol: 6.0%
Bitterness: 44

INGREDIENTS:

7.05 lb (76.1%) 2-Row Brewers Malt - added during mash
1.57 lb (16.9%) White Wheat Malt - added during mash
0.46 lb (4.9%) Caramel Malt 20L - added during mash
0.2 lb (2.1%) Rice Hulls - added during mash

0.06 oz (1.6%) Bravo (15.5%) - added during boil, boiled 60 m
0.55 oz (13.9%) Loral (11.8%) - added during boil, boiled 10.0 m
0.97 oz (24.5%) Loral (11.8%) - steeped after boil
0.54 oz (13.6%) Citra (12.0%) - steeped after boil

0.6 oz Dried Lemon Peel - steeped after boil
0.4 oz Corriander seeds - steeped after boil

1.08 oz (27.3%) Loral (11.8%) - added dry to secondary fermenter
0.75 oz (19.1%) Citra (12.0%) - added dry to secondary fermenter

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