



## MAGNUM P.I.

Size: 5 gal

Efficiency: 85.0%

Attenuation: 84.0%

Original Gravity: 1.049

Terminal Gravity: 1.008

Color: 3.14 SRM

Alcohol: 5.41%

Bitterness: 9.7

### INGREDIENTS:

- 4.75 lb (60.0%) 2-Row Brewers Malt - added during mash
- 1.6 lb (20.0%) White Wheat Malt - added during mash
- 1.6 lb (20.0%) Soft Red Wheat (Pregelatinized Flakes) - added during mash
- 0.16 oz (2.6%) Bravo (15.5%) - added during boil, boiled 60ám
- 1.75 oz (28.9%) CitraÖ (12.0%) - steeped after boil
- 1 oz (15.8%) Galaxy (14.2%) - steeped after boil
- 2.5 oz (39.5%) CitraÖ (12.0%) - added dry to secondary fermenter
- 1 oz (13.2%) Galaxy (14.2%) - added dry to secondary fermenter
- 1 lb Pineapple Puree - added dry to secondary fermenter

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

