



BUTCHERTOWN BELGIAN

Size: 5 gal

Efficiency: 85.0%

Attenuation: 82.0%

Original Gravity: 1.064

Terminal Gravity: 1.012

Color: 19.73 SRM

Alcohol: 6.94%

Bitterness: 14.6

INGREDIENTS:

7.4 lb (71.3%) 2-Row Brewers Malt - added during mash

1 lb (9.1%) Munich 20L Malt - added during mash

0.5 lb (5.0%) Extra Dark Crystal 120 - added during mash

0.5 lb (4.6%) Red Wheat Malt - added during mash

0.1 lb (0.9%) 2-Row Chocolate Malt - added during mash

0.2 oz (38.5%) Bravo (15.5%) - added during boil, boiled 60.0ám

0.5 lb (4.5%) Corn Sugar - added during boil, boiled 10.0ám

0.5 lb (4.5%) Belgian Candi Syrup - added during boil, boiled 10.0ám

0.3 oz (61.5%) Hallertau (4.5%) - steeped after boil

Yeast:

WLP500 Trappist Ale ferment at 66 degrees

Need help? Email recipes@madtreebrewing.com

