



PHONE A FRIEND

Size: 5 gal

Efficiency: 85.0%

Attenuation: 83.4%

Original Gravity: 1.046

Terminal Gravity: 1.008

Color: 5.13 SRM

Alcohol: 5.02%

Bitterness: 26

INGREDIENTS:

6.12 lb (82.5%) 2-Row Brewers Malt - added during mash

0.72 lb (9.7%) Vienna Malt - added during mash

0.36 lb (4.9%) Dark Munich 30L - added during mash

0.22 lb (2.9%) 2-Row Carapils« Malt - added during mash

0.33 oz (6.6%) Nugget (13.0%) - added during boil, boiled 60ám

0.33 oz (6.6%) Centennial (9.2%) - added during boil, boiled 10ám

0.11 oz (2.2%) Amarillo« (8.5%) - added during boil, boiled 10ám

0.33 oz (6.6%) Centennial (9.2%) - added during boil, boiled 5ám

0.11 oz (2.2%) Amarillo« (8.5%) - added during boil, boiled 5ám

0.65 oz (13.2%) Centennial (8.4%) - steeped after boil

0.22 oz (4.4%) Amarillo« (8.5%) - steeped after boil

0.96 oz (19.4%) Centennial (9.7%) - added dry to secondary fermenter

1.91 oz (38.8%) Amarillo« (8.5%) - added dry to secondary fermenter

Need help? Email recipes@madtreebrewing.com

