



LUPULIN EFFECT

Size: 5 gal

Efficiency: 85.0%

Attenuation: 86.6%

Original Gravity: 1.070

Terminal Gravity: 1.009

Color: 8.59 SRM

Alcohol: 7.93%

Bitterness: 43.4

INGREDIENTS:

9 lb (78.6%) 2-Row Brewers Malt - added during mash
1.4 lb (11.9%) Munich 10L Malt - added during mash
0.5 lb (4.8%) Caramel Malt 20L - added during mash
0.4 lb (3.6%) 2-Row Carapils« Malt - added during mash
0.6 oz (6.8%) Denali, whole leaf (14.0%) - added during mash
0.22 oz (2.3%) Bravo (15.5%) - added during boil, boiled 60ám
0.33 oz (3.4%) Chinook (10.6%) - added during boil, boiled 20ám
0.33 oz (3.4%) CitraÖ (12.0%) - added during boil, boiled 20ám
0.33 oz (3.4%) Denali (14.0%) - added during boil, boiled 20ám
0.43 oz (4.5%) Chinook (10.6%) - added during boil, boiled 5ám
0.43 oz (4.5%) CitraÖ (12.0%) - added during boil, boiled 5ám
0.43 oz (4.5%) Denali (14.0%) - added during boil, boiled 5ám
0.65 oz (6.8%) Chinook (10.6%) - steeped after boil
0.65 oz (6.8%) CitraÖ (12.0%) - steeped after boil
0.65 oz (6.8%) Denali (14.0%) - steeped after boil
0.48 oz (5.0%) Chinook (10.3%) - 1st dry hop
0.48 oz (5.0%) CitraÖ (12.0%) - 1st dry hop
0.96 oz (9.9%) Denali (14.0%) - 1st dry hop
0.72 oz (7.5%) Chinook (10.3%) - 2nd dry hop
0.72 oz (7.4%) CitraÖ (12.0%) - 2nd dry hop
1.2 oz (12.4%) Denali (14.0%) - 2nd dry hop

Need help? Email recipes@madtreebrewing.com

Cincinnati, OH



madtreebrewing.com