



MADTREE

BRUNCH SO HARD

Size: 5.0 gal
Efficiency: 85%
Attenuation: 95%

Original Gravity: 1.050
Terminal Gravity: 1.002
Color: 3.83
Alcohol: 6.4%
Bitterness: 40

INGREDIENTS:

6.2 lb (74.0%) Crisp Clear Choice - added during mash
1.7 lb (20.2%) 2-Row Brewers Malt - added during mash
0.5 lb (5.8%) 2-Row Carapils Malt - added during mash
0.6 oz (8.9%) Mosaic (12.3%) - added during boil, boiled 15.0 m
1.5 oz (21.8%) Grungeist (4%) - added during boil, boiled 5 m
1 oz (12.9%) Amarillo (8.5%) - steeped after boil
1 oz (12.9%) Hull Melon (6.1%) - steeped after boil
1.1 oz Rose Hips - steeped after boil
0.8 oz Hibiscus - steeped after boil
1.25 oz (17.2%) Grungeist (2.9%) - added dry to secondary fermenter
1.1 oz (15.2%) Amarillo (8.5%) - added dry to secondary fermenter
1 oz (11.2%) Hull Melon (6.1%) - added dry to secondary fermenter

Single infusion mash with target mash temp of 143 degrees. After mash in is completed stir in Amylo 300 enzyme. This enzyme is used to break down complex starches and sugars so that brewers yeast can ferment them. Allows for very low ending gravities.

Need help? Email recipes@madtreebrewing.com

