



MADTREE

CUCUMBRÉ

Size: 5 gallons
Efficiency: 85.0%
Attenuation: 90.3%

Original Gravity: 1.040
Terminal Gravity: 1.004
Color: 2.05
Alcohol: 4.8%
Bitterness: 40

INGREDIENTS:

3.9 lb (57.5%) Pilsen Malt - added during mash
1.9 lb (27.6%) White Wheat Malt - added during mash
1.0 lb (14.9%) Soft Red Wheat (Pregelatinized Flakes) - added during mash

0.1 oz (3.7%) Bravo (16%) - added during boil, boiled 60.0m
1.2 oz (59.7%) Hull Melon (6.6%) - added during boil, boiled 5.0m

1 oz Lime zest - added during boil, boiled 5.0 m
0.3 oz Sea Salt - added during boil, boiled 5.0 m

0.76 oz (36.6%) Amarillo (8.5%) - steeped after boil

0.25 lb Cucumbers (cleaned, sanitized, sliced) - added during secondary
20 ml Lactic Acid - added during secondary
0.3 oz Sea Salt - added during secondary

Need help? Email recipes@madtreebrewing.com

