



# MADTREE

## KORU

Size: 5 gallons  
Efficiency: 85.0%  
Attenuation: 88.7%

Original Gravity: 1.045  
Terminal Gravity: 1.005  
Color: 1.7 SRM  
Alcohol: 4.8%  
Bitterness: 4 IBU

### INGREDIENTS:

6.6 lb (86.0%) Pilsen Malt - added during mash  
0.7 lb (8.6%) 2-Row Brewers Malt - added during mash  
0.4 lb (5.4%) 2-Row Carapils Malt - added during mash

0.07 oz (2.1%) Bravo (15.5%) - added during boil, boiled 60 m

1 oz (27.7%) Rakau (10.5%) - steeped after boil  
0.6 oz (18.4%) Cascade (5.5%) - steeped after boil

1.5 oz (42.6%) Rakau (10.5%) - added dry to secondary fermenter  
0.3 oz (9.2%) Cascade (5.5%) - added dry to secondary fermenter

Dry Hops added after primary fermentation is complete for a total of 3 days.  
Move beer off of hops before lager phase.

Need help? Email [recipes@madtreebrewing.com](mailto:recipes@madtreebrewing.com)

