



# MADTREE

## COFFEE TABLE

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

Original Gravity: 1.051  
Terminal Gravity: 1.008  
Color: 4.82 SRM  
Alcohol: 4.7%  
Bitterness: 23

### INGREDIENTS:

5 lb (60.6%) 2-Row Brewers Malt - added during mash  
1.25 lb (15.2%) Vienna Malt - added during mash  
0.5 lb (6.1%) Caramel Malt 20L - added during mash  
0.5 lb (6.1%) 2-Row Carapils Malt - added during mash

0.5 oz (100.0%) Cascade (6.5%) - added during boil, boiled 60 m  
1.0 lb (12.1%) Lactose - added during boil, boiled 10.0 m

0.4 lb Coffee (whole beans) - added to cold finished beer for 24 hours (cold brew method)

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

