



Misnomer

6-D American Wheat or Rye Beer

Size: 5 gal

Efficiency: 90%

Attenuation: 85%

Original Gravity: 1.043

Terminal Gravity: 1.006

Color: 3.97

Alcohol: 4.73%

Bitterness: 25.3

Ingredients:

3.82 lb (56.3%) 2-Row Brewers Malt - added during mash

1.91 lb (28.2%) Red Wheat Malt - added during mash

0.23 lb (3.4%) 2-Row Carapils Malt - added during mash

0.82 lb (12.1%) Munich 10L Malt - added during mash

0.22 oz (6.7%) Galena (11.4%) - added during boil, boiled 60m

0.6 oz (18.1%) Fuggle (5.3%) - added during boil, boiled 30m

0.41 oz (12.4%) Falconers Flight Blend (10.8%) - added during boil, boiled 15m

1.2 g Yeastex - added during boil, boiled 15m

0.7 g Brite Break - added during boil, boiled 10m

0.33 oz (10.1%) Falconers Flight Blend (10.8%) - added during boil

0.04 lb (20.7%) Falconers Flight Blend (10.8%) - added dry to secondary fermenter

0.07 lb (32.2%) Zythos (9.7%) - added dry to secondary fermenter



MadTree Brewing
Cincinnati, Ohio