



Gnarly Brown

12-B Robust Porter

Size: 5†gal

Efficiency: 88%

Attenuation: 84.5%

Original Gravity: 1.065

Terminal Gravity: 1.010

Color: 22.34

Alcohol: 7.17%

Bitterness: 29.7

Ingredients:

7.47†lb (69.8%) 2-Row Brewers Malt - added during mash
1.69†lb (15.8%) VictoryÆ Malt - added during mash
0.72†lb (6.8%) Extra Special Malt - added during mash
0.35†lb (3.2%) Brown Malt - added during mash
0.24†lb (2.3%) Pale Chocolate Malt - added during mash
0.24†lb (2.3%) Roasted Barley - added during mash
0.29†oz (15.6%) Galena (13.1%) - added during boil, boiled 60†m
0.27†oz (14.9%) Chinook (10.6%) - added during boil, boiled 20†m
0.64†oz (34.8%) Cascade (6.8%) - added during boil, boiled 20†m
1.3†g Yeastex - added during boil, boiled 15†m
1.0†g Brite Break - added during boil, boiled 10†m
0.64†oz (34.7%) Cascade (7.8%) - steeped after boil



MadTree Brewing
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