



Gnarly Brown Vanilla Coffee

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%) Victory® 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



MadTree Brewing
Cincinnati, Ohio