



The Pilgrim

6-B Blonde Ale

Size: 5 gal

Efficiency: 89%

Attenuation: 86%

Original Gravity: 1.044

Terminal Gravity: 1.006

Color: 6.01

Alcohol: 4.97%

Bitterness: 14.5

Ingredients:

5.04 lb (70.2%) 2-Row Brewers Malt - added during mash
1.2 lb (16.7%) Munich 10L Malt - added during mash
0.48 lb (6.7%) Rye Malt - added during mash
0.26 lb (3.7%) Melanoidin Malt - added during mash
0.19 lb (2.7%) Barley Flakes - added during mash
0.2 lb Cranberries (frozen) - added during boil
0.2 lb Walnut (chopped) - added during boil
0.1 ea Vanilla (whole bean) - added during boil
0.23 oz (30.0%) Galena (11.8%) - added during boil, boiled 60m
0.23 oz (30.0%) Pilgrim (10.5%) - added during boil, boiled 15m
0.31 oz (40.0%) Pilgrim (11.0%) - added during boil



MadTree Brewing
Cincinnati, Ohio