



# Trompe Le Monde

14-B American IPA

**Size:** 5 gal

**Efficiency:** 86%

**Attenuation:** 87%

**Original Gravity:** 1.061

**Terminal Gravity:** 1.008

**Color:** 6.04

**Alcohol:** 6.93%

**Bitterness:** 71.2

## Ingredients:

7.95 lb (78.6%) 2-Row Brewers Malt - added during mash  
1.69 lb (16.7%) Vienna Malt - added during mash  
0.24 lb (2.4%) 2-Row Caramel Malt 40L - added during mash  
0.24 lb (2.4%) 2-Row Carapils Malt - added during mash  
0.04 lb Columbus (15.1%) - added during boil, boiled 60m  
0.06 lb Citra (12.0%) - added during boil, boiled 15m  
0.03 lb Galaxy (14.1%) - added at flame out, boiled 0m  
0.03 lb Amarillo (8.4%) - added at flame out, boiled 0m  
0.04 lb Galaxy (14.1%) - added after boil, steeped -15m  
0.06 lb Amarillo (8.4%) - added after boil, steeped -15m  
0.04 lb Citra (12.0%) - added dry to secondary fermenter (1st dry hop)  
0.04 lb Galaxy (14.1%) - added dry to secondary fermenter (1st dry hop)  
0.06 lb Amarillo (8.5%) - added dry to secondary fermenter (1st dry hop)  
0.06 lb Galaxy (14.1%) - added dry to secondary fermenter (2nd dry hop)  
0.07 lb Amarillo (8.5%) - added dry to secondary fermenter (2nd dry hop)



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