



RuckStop

16-D Biere de Garde

Size: 5 gal @ 68° F

Efficiency: 85%

Attenuation: 81%

Original Gravity: 1.050 (1.045 - 1.060)

Terminal Gravity: 1.008 (1.010 - 1.015)

Color: 16.04 (10.0 - 17.0)

Alcohol: 5.58% (4.5% - 6.2%)

Bitterness: 18.4 (25.0 - 40.0)

Ingredients:

3.28 lb (37.6%) 2-Row Brewers Malt - added during mash

2.35 lb (26.9%) Munich 10L Malt - added during mash

1.88 lb (21.5%) Victory Malt - added during mash

0.52 lb (5.9%) Melanoidin Malt - added during mash

0.47 lb (5.4%) Caracrysal Wheat Malt - added during mash

0.23 lb (2.7%) Caramel Munich 60L - added during mash

0.24 oz (51.9%) Galena (13.1%) - added during boil, boiled 60m

0.22 oz (48.1%) Southern Cross (12.7%) - added during boil, boiled 15m

1.3 g Yeastex - added during boil, boiled 15m

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



MadTree Brewing
Cincinnati, Ohio