



## BLACK TART

Size: 5.0 gal  
Efficiency: 89.78%  
Attenuation: 82.5%

Original Gravity: 1.074 (1.050 - 1.075)  
Terminal Gravity: 1.013 (1.010 - 1.022)  
Color: 33.42 (30.0 - 40.0)  
Alcohol: 8.05% (5.0% - 7.0%)  
Bitterness: 25.1 (35.0 - 75.0)

### INGREDIENTS:

7.23 lb (59.9%) 2-Row Brewers Malt - added during mash  
1.45 lb (12.0%) Victory Malt - added during mash  
0.96 lb (8.0%) Extra Special Malt - added during mash  
0.96 lb (8.0%) 2-Row Caramel Malt 120L - added during mash  
0.48 lb (4.0%) Midnight Wheat Malt - added during mash  
0.24 lb (2.0%) 2-Row Chocolate Malt - added during mash  
0.27 lb (2.2%) Carafa Specia TYPE III - added during mash  
1.06 lb (8.0%) Acidulated Malt - added 30 minutes into mash after conversion

0.31 oz (50.0%) Apollo (17.0%) - added during boil, boiled 60 m  
0.48 lb (4.0%) White Table Sugar (Sucrose) - added during boil, boiled 10 m  
0.1 lb (0.7%) Lactose - added during boil, boiled 10 m  
0.31 oz (50.0%) Experimental #05256 (7.7%) - steeped after boil  
1.6 lb Blackberry Puree - added dry to secondary fermenter  
1 Cinnamon (stick) - added dry to secondary fermenter  
10.6 mL Lactic Acid - added dry to secondary fermenter (right before packaging)

Need help? Email [recipes@madtreebrewing.com](mailto:recipes@madtreebrewing.com)

