



## VERNAL BECKONING

Size: 5.0 gal  
Efficiency: 92%  
Attenuation: 84.0%

Original Gravity: 1.053 (1.048 - 1.054)  
Terminal Gravity: 1.009 (1.010 - 1.014)  
Color: 12.67 (8.0 - 14.0)  
Alcohol: 5.86% (4.8% - 5.5%)  
Bitterness: 29.9 (20.0 - 30.0)

### INGREDIENTS:

7 lb (82.4%) 2-Row Brewers Malt - added during mash  
0.75 lb (8.8%) 2-Row Caramel Malt 80L - added during mash  
0.25 lb (2.9%) Caramel Vienne 20L Malt - added during mash  
0.5 lb (5.9%) White Wheat Malt - added during mash

0.4 oz (8.5%) Apollo (17.0%) - added during boil, boiled 60 m  
0.8 oz (16.9%) AmarilloÆ (8.5%) - added during boil, boiled 5 m  
3.5 oz (74.6%) Mosaicô (12.5%) - added dry to secondary fermenter

Yeast Blend:  
White Labs WLP001 California Ale  
White Labs WLP550 Belgian Ale Yeast

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

