



SHADE

Size: 5.0 gal
Efficiency: 77.47%
Attenuation: 84.0%

Original Gravity: 1.042 (1.000 - 1.100)
Terminal Gravity: 1.007 (1.000 - 1.100)
Color: 2.9 (0.0 - 50.0)
Alcohol: 4.58% (0.0% - 10.0%)
Bitterness: 7.2 (0.0 - 50.0)

INGREDIENTS:

3.75 lb (49.4%) White Wheat Malt - added during mash
2.81 lb (37.0%) Pilsen Malt - added during mash
1.03 lb (13.6%) Acidulated Malt - added during mash

0.23 oz (100.0%) Perle (8.3%) - added during boil, boiled 60 m

0.2 oz Sea Salt - added during boil, boiled 10 m
0.8 lb Blackberry Puree - added dry to secondary fermenter

4.1 mL Lactic Acid (88%) - added during storage
1.7 fl oz Vinegar - added during storage
2.7 g Citric Acid - added during storage
2.3 g Tartaric Acid - added during storage
2.3 g Malic Acid - added during storage
0.9 g Succinic Acid - added during storage
6.3 g Sea Salt - added during storage

Notes: Start mash without Acidulated malt. Add acidulated malt to mash 20 minutes after mash rest has started to allow for proper conversion. Lactic acid can be added right before packaging.

Need help? Email recipes@madtreebrewing.com

