



PILGRIM

Size: 5 gal
Efficiency: 89.0%
Attenuation: 86.0%

Original Gravity: 1.044
Terminal Gravity: 1.006
Color: 6.01
Alcohol: 4.97%
Bitterness: 14.5

INGREDIENTS:

5.04 lb (70.2%) 2-Row Brewers Malt - added during mash
1.2 lb (16.7%) Munich 10L Malt - added during mash
0.48 lb (6.7%) Rye Malt - added during mash
0.26 lb (3.7%) Melanoidin Malt - added during mash
0.19 lb (2.7%) Barley Flakes - added during mash
0.2 lb Walnut (chopped) - added during mash

1 ea Vanilla (whole bean) - added during boil
0.23 oz (30.0%) Galena (11.8%) - added during boil, boiled 60 m
0.23 oz (30.0%) Pilgrim (11.0%) - added during boil, boiled 15 m
0.31 oz (40.0%) Pilgrim (11.0%) - steeped after boil, -15m
3.0 oz Cranberries (frozen) - pureed and added to secondary fermenter

Need help? Email recipes@madtreebrewing.com

