



CHOCODILE TEARS

Size: 5 gal
Efficiency: 85%
Attenuation: 84.5%

Original Gravity: 1.044
Terminal Gravity: 1.007
Color: 24.87
Alcohol: 4.9%
Bitterness: 7

INGREDIENTS:

3.65 lb (51.2%) White Wheat Malt - added during mash
2.74 lb (38.4%) Pilsen Malt - added during mash
0.5 lb (7.0%) Carafa Special TYPE III - added during mash
0.23 lb (3.2%) Dark Chocolate Malt - added during mash

0.2 oz (100.0%) Perle (8.3%) - added during boil, boiled 60.0 m

67 grams (0.1%) Sea Salt - added during boil, boiled 10.0 m

4.1 mL Lactic Acid (88%) - added before packaging
2.7 g Citric Acid - added before packaging
2.3 g Tartaric Acid - added before packaging
2.3 g Malic Acid - added before packaging
0.9 g Succinic Acid - added before packaging

6.3 g Sea Salt - added before packaging

Need help? Email recipes@madtreebrewing.com

