



## LEMON BASIL BLONDE

Size: 5 gal  
Efficiency: 90.0%  
Attenuation: 81.0%

Original Gravity: 1.040  
Terminal Gravity: 1.008  
Color: 5.35  
Alcohol: 4.28%  
Bitterness: 10.8

### INGREDIENTS:

4.54 lb (70.4%) 2-Row Brewers Malt - added during mash  
0.96 lb (14.8%) Red Wheat Malt - added during mash  
0.48 lb (7.4%) Vienna Malt - added during mash  
0.24 lb (3.7%) 2-Row Carapils Malt - added during mash  
0.24 lb (3.7%) 2-Row Caramel Malt 60L - added during mash

0.11 oz (5.5%) Galena (13.0%) - added during boil, boiled 60 m  
0.31 oz (14.5%) Wakatu (7.5%) - added during boil, boiled 20 m  
0.46 oz (21.8%) Helga (6.0%) - added during boil  
0.5 oz Lemon peel (fresh) - added during boil  
0.08 lb (58.2%) Helga (6.0%) - added dry to secondary fermenter  
1 oz. Fresh basil chopped - added to secondary fermenter

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

