



BOYSEN THE HOOD

Size: 5.0 gal
Efficiency: 80.0%
Attenuation: 77.0%

Original Gravity: 1.044
Terminal Gravity: 1.010
Color: 3.01 SRM
Alcohol: 4.45%
Bitterness: 12.7

INGREDIENTS:

3.8 lb (42.6%) Pilsen Malt - added during mash
3.3 lb (36.9%) White Wheat Malt - added during mash
0.5 lb (6.3%) Acidulated Malt - added during mash
0.25 lb (2.8%) Rye (Pregelatinized Flakes) - added during mash
1.0 lb (11.4%) Rice Hulls - added during mash

0.15 oz (20.0%) Apollo (17.7%) - added during boil, boiled 60 m
0.6 oz (80.0%) Wakatu (7.1%) - steeped after boil
0.3 oz Lime Peel - added dry to secondary fermenter
1.3 lb Boysenberry Puree - added dry to secondary fermenter

Notes: Start mash without Acidulated malt. Add acidulated malt to mash 20 minutes after mash rest has started to allow for proper conversion.

Need help? Email recipes@madtreebrewing.com

