



ESPRESSOSELF

Size: 5.0 gal
Efficiency: 80.0%
Attenuation: 84.0%
Calories: 165.4 kcal per 12.0 fl oz

Original Gravity: 1.051
Terminal Gravity: 1.008
Color: 22.04 SRM
Alcohol: 5.55%
Bitterness: 17.3

INGREDIENTS:

6.38lb (70.4%) 2-Row Brewers Malt - added during mash
1.33lb (14.7%) 2-Row Caramel Malt 80L - added during mash
0.37lb (4.1%) 2-Row Chocolate Malt - added during mash
0.27lb (2.9%) Munich 10L Malt - added during mash
0.16lb (1.8%) Chocolate Rye Malt - added during mash
0.27lb (2.9%) Oats (Pregelatinized Flakes) - added during mash

0.15oz (22.2%) Galena (13.1%) - added during boil, boiled 60m
0.31oz (44.4%) Challenger (8.0%) - added during boil, boiled 30m
0.23oz (33.3%) Challenger (8.0%) - added during boil, boiled 10m
0.29lb (3.2%) Lactose - added during boil, boiled 10m

1 Bean Vanilla (whole bean) - added dry to primary fermenter
0.1lb Coffee Beans (Espresso) - added during storage

Need help? Email recipes@madtreebrewing.com

