



## BBA AXIS MUNDI WITH COFFEE AND VANILLA

Size: 5 gal  
Efficiency: 78.0%  
Attenuation: 83.0%

Original Gravity: 1.095  
Terminal Gravity: 1.016  
Color: 33.68  
Alcohol: 10.5%  
Bitterness: 70.6

### INGREDIENTS:

12.48 lb (69.6%) 2-Row Brewers Malt - added during mash  
2.91 lb (16.2%) 2-Row Caramel Malt 120L - added during mash  
0.83 lb (4.6%) 2-Row Chocolate Malt - added during mash  
0.83 lb (4.6%) VictoryÆ Malt - added during mash  
0.46 lb (2.6%) Chocolate Rye Malt - added during mash  
0.42 lb (2.3%) Oats (Pregelatinized Flakes) - added during mash

0.48 oz (12.8%) Galena (13.1%) - added during boil, boiled 90+m  
0.3 oz (8.0%) Galena (13.1%) - added during boil, boiled 60+m  
0.59 oz (15.9%) Cascade (6.8%) - added during boil, boiled 30+m  
1.44 oz (38.7%) Perle (6.9%) - added during boil, boiled 15+m  
0.92 oz (24.5%) Cascade (6.8%) - steeped after boil

1.5 oz. Crushed Coffee Beans - added to secondary or added to directly to keg after barrel aging  
3.5 vanilla beans - added to secondary or added directly to keg after barrel aging

Here is a link on barrel aging on a homebrew level: <http://learn.kegerator.com/barrel-aging-for-beginners/>

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

