



JOON

Size: 5 gal
Efficiency: 92.5%
Attenuation: 80%

Original Gravity: 1.045
Terminal Gravity: 1.009
Color: 2.63
Alcohol: 4.75%
Bitterness: 11

INGREDIENTS:

5.79 lb (82.8%) 2-Row Brewers Malt - added during mash
0.72 lb (10.3%) Red Wheat Malt - added during mash
0.24 lb (3.4%) Vienna Malt - added during mash
0.24 lb (3.4%) Barley Flakes - added during mash

0.14 oz (11.5%) Galena (13.1%) - added during boil, boiled 60 m
0.01 lb (9.5%) Pacifica (4.5%) - added during boil, boiled 15 m
0.01 lb (7.2%) Cascade (6.8%) - added during boil, boiled 15 m
0.01 lb (8.8%) Hallertauer Mittelfr, her (4.8%) - added during boil, boiled 15 m
0.04 lb (50.4%) Pacifica (5.4%) - steeped after boil
0.01 lb (12.6%) Hallertauer Mittelfr, her (4.5%) - steeped after boil

BARREL AGING:

5 gallon gin barrel (or neutral oak barrel / can add gin soaked oak cubes to add gin flavor)
2 oz. juniper berries added at time of barrel filling
0.5 oz. ginger added at time of barrel filling
0.5 oz. ginger added 1 week prior to emptying barrel

Need help? Email recipes@madtreebrewing.com

