



## LEANING ELM

Size: 5 gal  
Efficiency: 84.93%  
Attenuation: 75%

Original Gravity: 1.049  
Terminal Gravity: 1.012  
Color: 6.7 SRM  
Alcohol: 4.81%  
Bitterness: 11.9

### INGREDIENTS:

4.5 lb (56.1%) Pale Ale Malt - added during mash  
2 lb (24.9%) Red Wheat Malt - added during mash  
1 lb (12.5%) Wheat Malt - added during mash  
0.25 lb (3.4%) Melanoidin Malt - added during mash

0.09 oz (5.7%) Bravo (15.5%) - added during boil, boiled 60.0 m  
0.11 oz (6.9%) Sorachi Ace (12.8%) - added during boil, boiled 15.0 m  
0.5 oz Lemon peel (dried) - added during boil, boiled 10.0 m  
0.22 oz (13.8%) Lemon Drop (6%) - added during boil, boiled 10.0 m  
0.22 oz (13.8%) Hull Melon (4.5%) - added during boil, boiled 10.0 m  
0.37 oz (23.0%) Lemon Drop (6.0%) - steeped after boil  
0.37 oz (23.0%) Hull Melon (4.5%) - steeped after boil  
0.22 oz (13.8%) Cascade (5.5%) - steeped after boil

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

