



## PASSION FRUIT TART ALE

Size: 5 gal  
Efficiency: 87.93%  
Attenuation: 84.5%

Original Gravity: 1.048  
Terminal Gravity: 1.007  
Color: 3.17 SRM  
Alcohol: 5.26%  
Bitterness: 6.5

### INGREDIENTS:

2.7 lb (37.0%) Pilsen Malt - added during mash  
3.6 lb (49.4%) White Wheat Malt - added during mash  
1.0 lb (13.6%) Acidulated Malt - added during mash

0.33 oz (44.2%) Czech Saaz (5.0%) - added during boil, boiled 60.0 m  
0.2 oz Peppercorns - added during boil, boiled 10.0 m  
0.2 oz Sea Salt - added during boil, boiled 10.0 m  
0.42 oz (55.8%) Cascade (5.5%) - steeped after boil

1.5 lb Passionfruit (pureed) - added to secondary fermenter  
10 mL Lactic Acid (88%) - 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. Lactic acid can be added right before packaging.

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

