

DREAMSICLE

Size: 5 gal

Efficiency: 92.5% Attenuation: 80.0%

Original Gravity: 1.045 Terminal Gravity: 1.009

Color: 2.63 Alcohol: 4.75% Bitterness: 10.8

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 Mittelfruher (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 Mittelfruher (4.5%) - steeped after boil 2 lbs oranges zested and juiced added directly to keg 0.5 oz vanilla beans chopped added directly to keg

Need help? Email recipes@madtreebrewing.com

