



## IDENTITY CRISIS

Size: 5 gal  
Efficiency: 88.5%  
Attenuation: 85.0%

Original Gravity: 1.062  
Terminal Gravity: 1.009  
Color: 27.97  
Alcohol: 6.96%  
Bitterness: 57.6

### INGREDIENTS:

8.68 lb (85.1%) 2-Row Brewers Malt - added during mash  
0.38 lb (3.7%) Carafa Special TYPE III - added during mash  
0.27 lb (2.6%) Extra Special Malt - added during mash  
0.26 lb (2.6%) 2-Row Black Malt - added during mash  
0.24 lb (2.4%) 2-Row Caramel Malt 60L - added during mash  
0.18 lb (1.8%) 2-Row Chocolate Malt - added during mash  
0.18 lb (1.8%) Roasted Barley - added during mash

0.43 oz (7.6%) Galena (13.1%) - added during boil, boiled 60 m  
0.74 oz (13.1%) Chinook (10.6%) - added during boil, boiled 30 m  
0.81 oz (14.3%) Simcoe (12.8%) - added during boil, boiled 14.0 m  
0.69 oz (12.3%) Amarillo (8.4%) - steeped after boil  
0.09 lb (26.3%) Simcoe (13.0%) - added dry to secondary fermenter  
0.09 lb (26.3%) Amarillo (9.6%) - added dry to secondary fermenter

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

