



# MADTREE

## S'MORE GRATITUDE

Size: 5 gal  
Efficiency: 85%  
Attenuation: 79.5%

Original Gravity: 1.074  
Terminal Gravity: 1.015  
Color: 30.8  
Alcohol: 7.5%  
Bitterness: 32

### INGREDIENTS:

1 oz Cocoa Powder - added during mash  
6.9 lb (54.6%) 2-Row Brewers Malt - added during mash  
1.7 lb (13.5%) Oats (Pregelatinized Flakes) - added during mash  
1.1 lb (8.6%) 2-Row Chocolate Malt - added during mash  
1.1 lb (8.6%) Dark Munich 30 L - added during mash  
0.7 lb (5.4%) Carafo Special TYPE I - added during mash  
0.25 lb (2.0%) Honey Malt - added during mash  
0.25 lb (1.8%) Rice Hulls - added during mash

0.6 oz (100.0%) Cascade (6.5%) - added during boil, boiled 60 m  
10.8 oz (5.4%) Lactose - added during boil, boiled 10 m

5.5 oz Cocoa Nibs - steeped after boil

6 ml Vanilla (natural flavoring) - added during secondary

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

