

Phantom Forest

Size: 5 gal

Efficiency: 85.0%

Attenuation: 83.4%

Original Gravity: 1.071

Terminal Gravity: 1.012

Color: 6.78 SRM

Alcohol: 8%

Bitterness: 22.8

Ingredients:

7.1 lb (60.5%) 2-Row Brewers Malt - added during mash

2.9 lb (24.7%) White Wheat Malt - added during mash

0.9 lb (8.0%) Goldpils® Vienna Malt - added during mash

0.5 lb (4.3%) Caramel Malt 20L - added during mash

0.3 lb (2.5%) 2-Row Carapils® Malt - added during mash

0.1 oz (1.5%) Simcoe® (13.0%) - added during boil, boiled 60 m

0.5 oz (6.5%) Mosaic™ (12.5%) - added during boil, boiled 10 m

0.5 oz (6.5%) Citra™ (12.0%) - added during boil, boiled 10 m

1.0 oz (13.0%) Mosaic™ (12.5%) - steeped after boil

0.5 oz (6.5%) Citra™ (12.0%) - steeped after boil

0.3 oz (4.3%) Simcoe® (13.0%) - steeped after boil

2.25 oz (30.9%) Mosaic™ (12.5%) - added dry to secondary fermenter

2.25 oz (30.9%) Simcoe® (13.0%) - added dry to secondary fermenter