

Zombie Juice - receptura Scooby_brew

- Gravity **15.7 BLG**
- ABV ---
- IBU **30**
- SRM **35.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (81.3%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4
Grain	Weyermann - Carafa III	0.25 kg (4.1%)	70 %	1024
Grain	Weyermann - Chocolate Wheat	0.15 kg (2.4%)	74 %	788
Grain	Strzegom Karmel 150	0.25 kg (4.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	30 min	10.5 %
Boil	Centennial	25 g	5 min	10.5 %