

# Zombie Juice Stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **33**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (77.9%)	81 %	4
Grain	Jęczmień palony	0.2 kg (5.2%)	55 %	985
Grain	Strzegom Karmel 150	0.125 kg (3.2%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.125 kg (3.2%)	68 %	1200
Grain	Płatki owsiane	0.4 kg (10.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13 %
Boil	Citra	20 g	5 min	13 %
Boil	Centennial	7.7 g	60 min	9.9 %
Boil	lunga	8 g	60 min	11 %