

# ZOMBIE HAZY IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.9%)	82 %	4
Grain	Słód owsiany Weyermann	1 kg (15.4%)	61 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (7.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie	30 g	60 min	10.3 %
Boil	Zombie	90 g	4 min	10.3 %
Aroma (end of boil)	Zombie	60 g	0 min	10.3 %
Whirlpool	Zombie	60 g	0 min	10.3 %
15 min 75 C				
Dry Hop	Zombie	120 g	2 day(s)	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	300 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Whirlflock T	1 g	Boil	10 min
Water Agent	Witamina C	4 g	Bottling	---