Zombie Juice - receptura Scooby_brew

- Gravity **14.3 BLG**
- ABV **---**
- IBU **30**
- SRM **26.9**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

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

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.3 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 *(89.3%)*	80 %	5
Grain	Jęczmień palony	0.3 kg *(5.4%)*	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg *(1.8%)*	68 %	1200
Grain	Strzegom Karmel 150	0.2 kg *(3.6%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	30 min	10.5 %
Boil	Centennial	20 g	5 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.