Zombie Dust

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **--- %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.77 kg *(80.7%)*	80 %	5
Grain	Strzegom Monachijski typ I	0.68 kg *(11.5%)*	79 %	16
Grain	Weyermann - Carapils	0.23 kg *(3.9%)*	78 %	4
Grain	Karmelowy Jasny 30EBC	0.23 kg *(3.9%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	15 g	60 min	13.1 %
Boil	Citra	20 g	20 min	13.1 %
Boil	Citra	20 g	10 min	13.1 %
Boil	Citra	20 g	5 min	13.1 %
Aroma (end of boil)	Citra	30 g	0 min	13.1 %
Dry Hop	Citra	90 g	3 day(s)	13.1 %

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