

## Zombie mikro IPA Homebrewin

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **26**
- SRM **2.8**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **4.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1 kg (62.5%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 0.5 kg (31.3%) | 83 %  | 5   |
| Grain | dekstrynowy         | 0.1 kg (6.3%)  | 80 %  | 4   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | zombie | 3 g    | 60 min   | 9.8 %      |
| Whirlpool | zombie | 25 g   | 20 min   | 9.8 %      |
| Dry Hop   | zombie | 50 g   | 3 day(s) | 9.8 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 50 ml  | Fermentis  |