

# 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