

# White Izabella Zombie

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **61**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (51.6%)	80 %	4
Grain	Strzegom Pilzneński	1 kg (12.9%)	80 %	6
Grain	Pszeniczny	1 kg (12.9%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (12.9%)	61 %	5
Grain	Caramel/Crystal Malt - 10L	0.75 kg (9.7%)	75 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zombie	55 g	60 min	10 %
Boil	zombie	55 g	15 min	10 %
Dry Hop	Izabella	200 g	5 day(s)	5.1 %
Dry Hop	zombie	90 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	7 g	Boil	15 min