

## Zombie 3/20

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **32**
- SRM **2.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (80%)	80 %	4
Grain	Rice, Flaked	0.4 kg (12.3%)	70 %	2
Sugar	Cukier	0.25 kg (7.7%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie	15 g	20 min	9.8 %
Boil	Rody hodowlane 3/20	15 g	20 min	7.5 %
Boil	Zombie	20 g	5 min	9.8 %
Boil	3/20	20 g	5 min	7.5 %
Boil	Zombie	20 g	0 min	9.8 %
Boil	3/20	20 g	0 min	7.5 %
Dry Hop	Zombie	45 g	3 day(s)	9.8 %
Dry Hop	3/20	45 g	3 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM31 Bawarska Dolina	Lager	Liquid	35 ml	Fermentum Mobile
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## Notes

- 12.8 blg  
*Apr 18, 2024, 5:56 PM*