

# 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 %     |