

# Zombie Dust

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **59**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss --- %
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (82.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.6 kg (12.4%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	20 min	8.3 %
Boil	Cascade	15 g	10 min	8.3 %
Boil	Cascade	15 g	5 min	8.3 %
Aroma (end of boil)	Cascade	25 g	0 min	8.3 %
Dry Hop	Cascade	30 g	3 day(s)	8.3 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis