

# Zombie Dust

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **68**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.02 kg (77.8%)	80 %	5
Grain	Strzegom Wiedeński	0.46 kg (7.1%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.29 kg (4.5%)	75 %	30
Grain	Melanoiden Malt	0.22 kg (3.4%)	80 %	39
Grain	Monachijski	0.22 kg (3.4%)	80 %	16
Grain	Weyermann - Carapils	0.24 kg (3.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	28 g	100 min	13 %
Aroma (end of boil)	Citra	28 g	15 min	13 %
Aroma (end of boil)	Citra	28 g	5 min	13 %
Aroma (end of boil)	Citra	28 g	1 min	13 %
Dry Hop	Citra	88 g	2 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1968 London ESB Ale	Ale	Liquid	125 ml	Wyeast

## Notes

- whirlfloc na 15 minut przed koncem gotowania  
*May 31, 2018, 12:16 AM*