

ZOMBIE HAZY IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (76.9%) | 82 % | 4 |
| Grain | Słód owsiany Weyermann | 1 kg (15.4%) | 61 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Zombie | 30 g | 60 min | 10.3 % |
| Boil | Zombie | 90 g | 4 min | 10.3 % |
| Aroma (end of boil) | Zombie | 60 g | 0 min | 10.3 % |
| Whirlpool | Zombie | 60 g | 0 min | 10.3 % |
| 15 min 75 C | | | | |
| Dry Hop | Zombie | 120 g | 2 day(s) | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 300 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|----------|--------|
| Water Agent | Gips Piwowarski | 4 g | Mash | 60 min |
| Fining | Whirlflock T | 1 g | Boil | 10 min |
| Water Agent | Witamina C | 4 g | Bottling | --- |