

Zombie Juice - receptura Scooby_brew

- Gravity **15.7 BLG**
- ABV ---
- IBU **30**
- SRM **35.3**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

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

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (81.3%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (8.1%) | 78 % | 4 |
| Grain | Weyermann - Carafa III | 0.25 kg (4.1%) | 70 % | 1024 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (2.4%) | 74 % | 788 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 30 g | 30 min | 10.5 % |
| Boil | Centennial | 25 g | 5 min | 10.5 % |