

# Zombie Juice Stout

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **33**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Pilzneński                  | 3 kg (77.9%)    | 81 %  | 4    |
| Grain | Jęczmień palony             | 0.2 kg (5.2%)   | 55 %  | 985  |
| Grain | Strzegom Karmel 150         | 0.125 kg (3.2%) | 75 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.125 kg (3.2%) | 68 %  | 1200 |
| Grain | Płatki owsiane              | 0.4 kg (10.4%)  | 60 %  | 3    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Citra      | 10 g   | 60 min | 13 %       |
| Boil    | Citra      | 20 g   | 5 min  | 13 %       |
| Boil    | Centennial | 7.7 g  | 60 min | 9.9 %      |
| Boil    | lunga      | 8 g    | 60 min | 11 %       |