

Zombie PL

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.9**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **15 min** at **70C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (76.4%)	81 %	4
Grain	Monachijski	0.8 kg (14.5%)	80 %	16
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie	25 g	65 min	9.5 %
Whirlpool	Zombie	75 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
lalbrew diamond lager	Lager	Slant	500 ml	Fermentum Mobile