

Zombie Juice - wersja własna

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **36.4**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

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

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (83.3%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (3.8%)	75 %	150
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Weyermann - Chocolate Rye	0.2 kg (3%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.2 kg (3%)	74 %	788
Grain	Weyermann - Dehusked Carafa III	0.2 kg (3%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Boil	Centennial	20 g	5 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's m54 california lager	Lager	Dry	11.5 g	mangrove