

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 |