

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 |