

Zombie Dust

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **59**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss --- %
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (82.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (12.4%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (5.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Cascade | 15 g | 20 min | 8.3 % |
| Boil | Cascade | 15 g | 10 min | 8.3 % |
| Boil | Cascade | 15 g | 5 min | 8.3 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 8.3 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 8.3 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |