

# Zombie Dust

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (79.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.6 kg (12.5%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (4.2%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	12 g	60 min	13.1 %
Boil	Citra	15 g	20 min	13.1 %
Boil	Citra	15 g	10 min	13.1 %
Boil	Citra	15 g	5 min	13.1 %
Aroma (end of boil)	Citra	25 g	0 min	13.1 %
Dry Hop	Citra	30 g	3 day(s)	13.1 %