

# Zombie rye IPA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **64C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (67.6%)	80 %	4
Grain	Strzegom Wiedeński	0.2 kg (5.4%)	79 %	10
Grain	Żytni	0.8 kg (21.6%)	85 %	8
Grain	Pszeniczny	0.2 kg (5.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	60 min	16.5 %
Whirlpool	zombie	30 g	5 min	10 %
Dry Hop	Zombie	70 g	3 day(s)	10 %