

Zombie Dust (HBT)

American IPA (21 A)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.55 gal
Boil Time: 60 min
End of Boil Vol: 7.80 gal
Final Bottling Vol: 5.13 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 09 Feb 2016
Brewer: P. Shanks
Asst Brewer:
Equipment: Keggle/FF-BIAB
Efficiency: 72.00 %
Est Mash Efficiency: 98.2 %
Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU
11 lbs 12.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	81.7 %
1 lbs 2.1 oz	Munich Malt - 10L (10.0 SRM)	Grain	2	7.9 %
8.0 oz	Carafoam (2.0 SRM)	Grain	3	3.5 %
8.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	4	3.5 %
8.0 oz	Melanoiden Malt (20.0 SRM)	Grain	5	3.5 %
0.75 oz	Citra [12.00 %] - First Wort 60.0 min	Hop	6	22.9 IBUs
1.25 oz	Citra [12.00 %] - Boil 15.0 min	Hop	7	17.2 IBUs
1.25 oz	Citra [12.00 %] - Boil 10.0 min	Hop	8	12.6 IBUs
1.25 oz	Citra [12.00 %] - Boil 5.0 min	Hop	9	6.9 IBUs
1.25 oz	Citra [12.00 %] - Boil 1.0 min	Hop	10	1.5 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	11	-
3.00 oz	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.068 SG
Est Final Gravity: 1.020 SG
Estimated Alcohol by Vol: 6.3 %
Bitterness: 61.2 IBUs
Est Color: 7.3 SRM

Measured Original Gravity: 1.046 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.7 %
Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: BIAB, Full Body
Sparge Water: 0.00 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 14 lbs 6.1 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 9.60 gal of water at 165.0 F	156.0 F	60 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a full body beer profile.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12.54 PSI
Keg/Bottling Temperature: 45.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Keg with 12.54 PSI
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

<http://www.homebrewtalk.com/f12/3-fl...uested-245456/>

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