

Zombie Dust Clone - 20170312.xlsx

Style: American Pale Ale
 Brewer: BEER-N-BBQ by Larry
 Brew Date: 12-Mar-17
 Type: All Grain

Calculated		Measured
Pre-Boil Vol:	6.74 gal	6.88
Boil Time:	75 min	75
Post-Boil Vol:	5.81 gal	
Batch Vol:	5.25 gal	

		Refractometer	
	Calculated	Measured	° Brix SG
Mash SG:	1.056	1.055	14.0 1.057
Extract Efficiency:	72%	71.0%	
Pre-Boil SG:	1.056	1.057	
OG:	1.065	1.067	16.0 1.065
FG:		1.015	1.000
ABV:		6.8%	

Grain Bill & Adjuncts		
Grain	(lb)	%
Pale Malt - 2 Row	11.00	77.7%
Vienna Malt	1.00	7.1%
Caramel Malt (20L)	0.63	4.4%
Melanoiden Malt	0.50	3.5%
Munich Malt	0.50	3.5%
CaraPils	0.53	3.7%

Hop Bill & Schedule					
Time (min)	Type	Species	Alpha (%)	Qty (oz)	IBU
FWH	Pellet	Citra	13	1.00	44.18
15	Pellet	Citra	13	1.00	19.23
5	Pellet	Citra	13	1.00	7.73
1	Pellet	Citra	13	1.00	1.67
Dry Hop	Pellet	Citra	13	1.00	0.00
					72.81

Mash Variables & Steps			
Variable/Step	Value	Units	Actual
Ambient Grain Temp	66	°F	65.9
Mash Temp	154	°F	153.9
Water/Grist Ratio	1.5	qt/lb	1.5
Strike Water to Add	21.24	qt	21.25
Strike Water Temp	165.7	°F	165.7
# of Steps Required	2		
Add for 1st step	0.00	qt	
Drain for 1st step	14.11	qt	15
Add for 2nd step	14.06	qt	14
Add for 3rd step	0	qt	

Other Ingredients/Additions		
Time	Name	Amount
before	Yeast, Wyeast 1968 London ESB	1 pkg
before	Yeast Starter from DME	750 ml
15 min	whirlfloc tablet	1

NOTES: Ferment @64-68 deg F for 7-10 days. Dry hop for 7-10 days. Keg & carbonate.

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Courtesy of
BEER-N-BBQ by Larry
YouTube Channel
<https://www.youtube.com/c/BEERNBBQBYLARRY>