

2012 Zombie Dust Clone

American IPA

Type: All Grain
Batch Size (fermenter): 6.20 gal
Boil Size: 8.07 gal
Boil Time: 60 min
End of Boil Volume 6.97 gal
Final Bottling Volume: 6.20 gal
Fermentation: Ale, Two Stage
Taste Notes:

Date: 6/12/2012
Brewer: Chris
Asst Brewer:
Equipment: Belli Brew Equipment 75%
Brewhouse Efficiency: 75.00 %
Est Mash Efficiency 81.0 %
Taste Rating(out of 50): 30.0

Ingredients

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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	Cara-Pils/Dextrine (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 [11.70 %] - First Wort 20.0 min	Hop	6	11.8 IBUs
1.25 oz	Citra [11.70 %] - Boil 15.0 min	Hop	7	14.2 IBUs
1.25 oz	Citra [11.70 %] - Boil 10.0 min	Hop	8	10.6 IBUs
1.25 oz	Citra [11.70 %] - Boil 5.0 min	Hop	9	8.9 IBUs
1.25 oz	Citra [11.70 %] - Boil 1.0 min	Hop	10	8.9 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

Beer Profile

Est Original Gravity: 1.063 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 6.2 %
Bitterness: 54.4 IBUs
Est Color: 7.9 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: Single Infusion, Full Body, Fly Sparge
Sparge Water: 4.40 gal
Sparge Temperature: 170.0 F
Adjust Temp for Equipment: FALSE

Total Grain Weight: 14 lbs 6.1 oz
Grain Temperature: 70.0 F
Tun Temperature: 68.0 F
Mash PH: 5.20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 5.89 gal of water at 162.2 F	153.0 F	60 min
Sparge Step:	Fly sparge with 4.40 gal water at 170.0 F		
Mash Notes:	Simple single infusion mash for use with most modern well modified grains (about 95% of the time)		

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 4.87 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 4.87 oz Corn Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes