

Zombie Juice #1

BEER-N-BBQ by Larry



Batch Size: 5.5 US Gal OG: 1.065
Boil Size: 0 US Gal FG: 1.017
Boil Time: 60 mins IBU: 62.0
Efficiency: 75% Colour: 5.2



FERMENTABLES

%	lbs	Fermentable	PPG	EBC	Usage
7	1.00	Flaked Oats - US	32.0	1.2	Mash
81	11.00	2-Row - US	37.0	1.2	Mash
7	1.00	Red Wheat - US	37.0	3.8	Mash
4	0.50	Rice/ Oat Hulls	0.0	-1.5	Mash

MASH STEPS

Name	Temp (°F)	Time (min)
Mash	153	60
Mash Out	170	10

HOP ADDITIONS

oz	Variety	Type	Usage	Time	AA	IBU
0.50	Citra	Pellet	First Wort	0	13	19.7
0.50	Mosaic	Pellet	First Wort	0	12.3	18.7
1.50	Citra	Pellet	Hop Stand	15	13	12.1
1.50	Mosaic	Pellet	Hop Stand	15	12.3	11.5
1.00	Citra	Pellet	Dry Hop	7	13	0.0
1.00	Mosaic	Pellet	Dry Hop	7	12.3	0.0

YEAST

Amount	Unit	Name	Attenuation (%)
1.0	packets	Wyeast London Ale III 1318	0.73

EXTRAS

Amount	Unit	Name	Time	Usage
2	tsp	Yeast Nutrient	0 mins	FlameOut

FERMENTATION STEPS

Type	Temp (°F)	Time (days)
Fermentation	66	14

NOTES

Make yeast starter. Empty hop spider at flameout before adding hop stand additions. Chill wort down to ~185 deg F before adding hop stand additions. Add dry hops after fermentation is complete (~7 days). Keg at 14 days.