

Zombie_Dust_Recipe_on_BRTv2.2.2.xlsx

Category: 18. Pale American Ale
Style: 18B. American Pale Ale

Brewer: BEER-N-BBQ by Larry
Brew Date:

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Grain Bill, Adjuncts, & Sugars		
Type	Qty lb	% of Bill
Pale Malt: Brewers Malt, 2-row (Briess)	11.00	77.7%
Vienna Malt: Goldpils® Vienna Malt (Briess)	1.00	7.1%
Caramel Malt: Caramel Malt 20L (Briess)	0.63	4.4%
Melanoidin Malt: Melanoidin Malt (Weyermann)	0.50	3.5%
Munich Malt: Bonlander® Munich Malt 10L (Briess)	0.50	3.5%
Dextrin Malt: Carapils® (Briess)	0.53	3.7%

Hop Bill & Schedule						
Species	Type	Alpha (%)	Qty oz	AAU	Time (min)	
Citra® (U.S.)	Pellet	13.0	1.00	13.0	FWH	
Citra® (U.S.)	Pellet	13.0	1.00	13.0	15	
Citra® (U.S.)	Pellet	13.0	1.00	13.0	5	
Citra® (U.S.)	Pellet	13.0	1.00	13.0	1	
Citra® (U.S.)	Pellet	13.0	1.00	13.0	Dry Hop	

Mash Variables & Steps			
Variable/Step	Value	Actual	Units
Ambient Grain Temp	66.0		°F
Desired Mash Temp	154.0		°F
Water/Grist Ratio	1.5		qt/lb
Strike Water to Add	21.2		qt
Strike Water Temp	165.7		°F
# of Steps Required	2		
Add for 1st Step	0.9		qt
Drain for 1st Step	13.8		qt
Add/Drain for 2nd Step	13.8		qt
Add/Drain for 3rd Step	0.00		qt

Yeast Information			
Strain	Brand	Atten	Temp °F
London ESB Ale 1968	Wyeast	69%	64 - 72
Other Ingredients/Additions		Amount	Time
Yeast Starter		750 mL	NA
Whirfloc Tablet		1	15 min

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

	Expected	Actual	Units		Expected	Actual
Pre-Boil Vol:	27.52		qt	Efficiency:	72.0%	
Boil Time:	75		min	IBUs:	73.02	
Post-Boil Vol:	23.25		qt	ABV:	5.8%	
Batch Vol:	21		qt	App Atten:	69%	
				SRM:	11.4	

Forced Carbonation		
(See Carbonation tab for bottling information)		
Volume of CO2 =	2.5	
Serving Temperature =	38.0	°F
Keg Pressure =	11.2	PSI

	Expected	Actual	
		Hydro meter	Refractometer ° Brix
Pre-Boil SG:	1.055		
OG:	1.065		
FG:	1.020		

YouTube Channel: BEERNBBQBYLARRY
Facebook: BEERNBBQBYLARRY
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Courtesy of
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