

Zombie_Juice_No_2_-_10Gallon20181014.xlsx

Category:	21. IPA	Brewer:	BEER-N-BBQ by Larry	Support my work by donating on PayPal:
Style:	21A. American IPA	Brew Date:	October 14, 2018	PayPal Donation for BEER-N-BBQ by Larry

Grain Bill, Adjuncts, & Sugars		
Type	Qty lb	% of Bill
Pale Malt: Brewers Malt, 2-row (Briess)	25.00	83.3%
Wheat Malt: Wheat Malt, Red (Briess)	2.00	6.7%
Flaked Oats (Briess)	2.00	6.7%
Rice Hulls	1.00	3.3%

Hop Bill & Schedule						
Species	Type	Alpha (%)	Qty oz	AAU	Time (min)	
Citra® (U.S.)	Pellet	13.3	0.75	10.0	FWH	
Mosaic™	Pellet	12.7	0.75	9.5	FWH	
El Dorado (U.S.)	Pellet	12.1	0.75	9.1	FWH	
Citra® (U.S.)	Pellet	13.3	2.00	26.6	Hop Stand	
Mosaic™	Pellet	12.7	2.00	25.4	Hop Stand	
El Dorado (U.S.)	Pellet	12.1	2.00	24.2	Hop Stand	
Citra® (U.S.)	Pellet	13.3	1.25	16.6	Dry Hop	
Mosaic™	Pellet	12.7	1.25	15.9	Dry Hop	
El Dorado (U.S.)	Pellet	12.1	1.25	15.1	Dry Hop	

Mash Variables & Steps			
Variable/Step	Value	Actual	Units
Ambient Grain Temp	66.0	66	°F
Desired Mash Temp	153.0	153	°F
Water/Grist Ratio	1.5	1.5	qt/lb
Strike Water to Add	45.0	45	qt
Strike Water Temp	164.6	165	°F
# of Steps Required	2		
Add for 1st Step	0.0		
Drain for 1st Step	28.5		qt
Add/Drain for 2nd Step	28.4		qt
Add/Drain for 3rd Step	0.0		qt

Yeast Information			
Strain	Brand	Atten	Temp °F
London Ale III 1318	Wyeast	73%	64 - 74
Other Ingredients/Additions		Amount	Time
Yeast Starter		1500 mL	before
Whirlfloc		2	5 minutes

NOTES: Hop stand @175-180 deg F for 15 minutes. Add dry hops on tail end of fermentation. IBU are underestimated due to unknown hop stand IBU contribution.

	Expected	Actual	Units		Expected	Actual
Pre-Boil Vol:	56.87	61.00	qt	Efficiency:	76.2%	68.1%
Boil Time:	45	65	min	IBUs:	38.65	36.50
Post-Boil Vol:	51.00	54.00	qt	ABV:	6.1%	5.6%
Batch Vol:	42		qt	App Atten:	73%	75.4%
				SRM:	5.1	4.8

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	SG
Pre-Boil SG:	1.058	1.048	1.048
OG:	1.064	1.057	1.057
FG:	1.017	1.014	1.014

YouTube Channel: BEERNBBQBYLARRY
Facebook: BEERNBBQBYLARRY
Twitter: @BEERNBBQbyLarry

Courtesy of
BEER-N-BBQ by Larry
www.beernbbqbylarry.com

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