

Three Floyds - Zombie Dust (clone) - 6.3%

American Pale Ale

Author: Beer n' BBQ by Larry

Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.67
 Colour : 14 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.055
 Total Gravity : 1.058
 Final Gravity : 1.010

Fermentables (1.45 kg)

1.1 kg - Best Pale Ale Malt 5.5 EBC (75.9%)
 ^ The Malt Miller (UK) MAL-00-081
 100 g - Vienna Malt 8 EBC (6.9%)
 ^ The Malt Miller (UK) MAL-00-014
 65 g - Caramalt 35 EBC (4.5%)
 ^ The Malt Miller (UK) MAL-01-032
 55 g - Carapils 4 EBC (3.8%)
 ^ The Malt Miller (UK) MAL-01-016
 50 g - Melanoidin Malt 70 EBC (3.5%)
 ^ The Malt Miller (UK) MAL-00-025
 50 g - Munich Malt I 15 EBC (3.5%)
 ^ The Malt Miller (UK) MAL-00-017
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...
 ^ Albert Heijn (NL)

Hops (17.5 g)

First Wort 60 - 3.5 g - Citra - 13.8% (25 IBU)
 ^ Worcestor Hop Shop (UK)
 10 min - 3.5 g - Citra - 13.8% (8 IBU)
 ^ Worcestor Hop Shop (UK)
 5 min - 3.5 g - Citra - 13.8% (5 IBU)
 ^ Worcestor Hop Shop (UK)
 1 min - 3.5 g - Citra - 13.8% (1 IBU)
 ^ Worcestor Hop Shop (UK)

Dry Hops

7 days - 3.5 g - Citra - 13.8%

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.22 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 60 min - Boil - 0.15 g - Lipohop K

01 Brouwpunt 5L (60min) (rev 3)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.26 L
 Sparge Water : 4 L
 Boil Time : 60 min
 Top-Up Water : 0.98 L
 Total Water : 9.24 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 10 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 93 Mg 15 Na 49 Cl 50 SO 250
 SO/Cl ratio: 5
 Mash pH: 5.39
 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Target: ABV = 6.2 %, IBU = 50