



Dehydrated Zombie Splatterfest IPA (All Grain)



Okay, here's a mind experiment: what do you get when you shove a zombie through a wood chipper, push those putrid chunks through a meat grinder, slather that ghoulish mess into a dehydrator, pulverize those green giblets through a food processor and then toss that unholy, powdery mess into an industrial fan that's blowing back in your face (and yes, you have your mouth open)? You're right! You have zombie dust, of course! But an easier way to celebrate this dehydrated zombie splatterfest is to simply pour yourself a pint of this knock-'em-dead, golden-amber IPA. No, you won't be exploding a gymnasium full of zombies, but you will be enjoying this hop-bomb explosion of fruit-juicy Citra hops and delectable malt that bites more pleasantly than a zombie gnawing on your leg. And if that's not enough, you'll appreciate that frothy white head more than running a zombie head over with a lawnmower. Because let's face it, during a zombie apocalypse, wouldn't you rather have Citra bits stuck between your teeth than the powdery bits of the living dead? So go ahead, tilt your head back and take a hearty gulp, because this time it's okay to enjoy this Dehydrated Zombie Splatterfest with your mouth wide open!

Just the Facts, Ma'am:

BJCP Style: 21. IPA
 Recipe Size: 5 Gallons
 Efficiency: 75%
 Original Specific Gravity: 1.058 - 1.062
 Final Specific Gravity: 1.010 - 1.014
 Alcohol by Volume: 6.2%
 Color: 9 SRM (A Flesh-Wound Shade of Amber!)
 International Bittering Units: 62
 Yeast Starter: Recommended
 Secondary: Helpful
 Time to Awesome Drinkability: 6 Weeks! (Gets Better With Even More Time!)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

8.2 lbs American 2-Row Malt
 1.2 lbs Munich Malt
 8 oz 40L Crystal Malt (Crushed)
 8 oz Carafoam Malt (Crushed)
 8 oz Aromatic Malt (Crushed)

Hops & Hop Addition Schedule:

1½ oz Citra Hops (Bittering, 60 Minutes)
 ½ oz Citra Hops (Flavor, 10 Minutes)
 ½ oz Citra Hops (Flavor & Aroma, 5 Minutes)
 2½ oz Citra Hops (Flavor & Aroma, Whirlpool, 15 Minutes)
 3 oz Citra Hops (Flavor & Aroma, Dry Hop)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast or Wyeast 1028 London Ale Yeast
 Or
 Dry Yeast: Safale S-04 Yeast or Cellar Science English Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

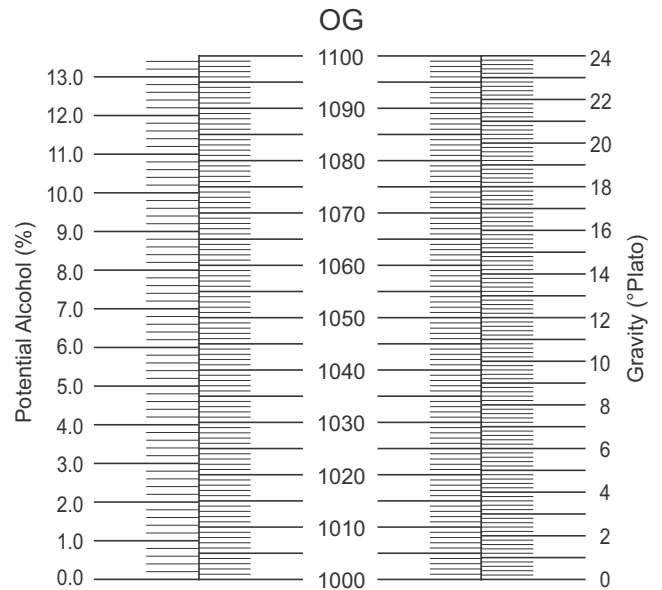
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

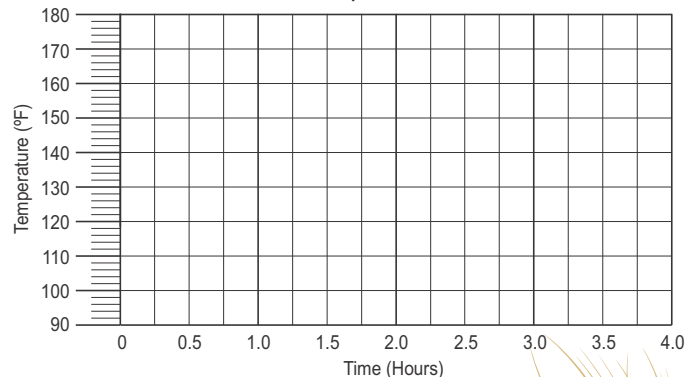
Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)



Mash Temperature and Time



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