



# Three Floyds Zombie Dust Style IPA

5.5 gallons, All Grain

**OG:** 1.066    **FG:** 1.019    **Color:** 8 SRM    **IBU:** 77    **Est. ABV:** 6.2%

## Ingredients:

- 8.3 lbs. liquid pilsen extract (or equivalent DME) or 11 lbs for All grain version
- **Specialty grain:** 0.5 lb. crystal malt 60
- **Specialty grain:** 0.5lb Melanoidin
- **Specialty grain:** 0.5lb Carapils
- **Specialty grain:** 0.5lb Munich
- **Water Additions:** 2g/gal use RO water gypsum **\*optional**
- **YEAST:** Safale 04 dry yeast
- **BOTTLING SUGAR:** 3/4 cup corn sugar for priming

## ALL Grain MASH instructions:

Mash at 155°F (68°C) for 1 hour. Pitch yeast at 62°F (17°C) and allow to rise to 67°F (19°C) over 7 days.

## Step by Step Extract w/steeping grains:

Bring 2.5-3gal of water (RO water is recommended) to around 160-170°F and steep the specialty grains in a muslin bag for about half an hour. Then, simply pull the grain bag out, and return to heating the wort to a boil. Just before the boil, turn flame off or to low and stir in the extract (Liquid or Dry), add any water additions and continue bring up to a boil.

When the slow rolling boil commences regulate heat, start timer for **60min** and begin additions per the table below:

## BOIL ADDITIONS:

0.75 oz. (21 g) Citra, 12% a.a., **First Wort Hops @ 60 min**

1.25 oz. (35 g) Citra, 12% a.a. **@ 15 min**

1.25 oz. (35 g) Citra, 12% a.a. @ 10 min

1.25 oz. (35 g) Citra, 12% a.a. @ 5 min

1.25 oz. (35 g) Citra, 12% a.a. @ 1 min

3 oz. (85 g) Citra, 12% a.a. **dry hop 7 days**

Cool brewpot in cold water bath for 25 to 30 minutes or until it's below 120F. Add cooled wort to fermenter while straining out sediment/hops if possible. Top off to 5 gals total liquid in your primary 6 gallon fermenter, with cold sterile water. Pitch yeast when wort in fermenter is 72-75F for ales and 55-60F for lagers.

Ferment in primary for at least 7-10 days at **67F**. Transfer to sanitized 5 gallon secondary fermenter using auto-siphon. Add hops to secondary and **dry hop** 7 to 10 days.

Rack to the sanitized bucket with spigot and bottle using corn sugar  $\frac{3}{4}$ cup for 5 gallons of liquid or rack to your SS corny keg and force carbonate.

If bottling make sure to liquify the corn sugar with  $\frac{1}{2}$ cup hot water and then add to your bottling bucket and mix well. Then leave the capped bottles in a warm place away from UV light (70-80 F) for 7-10 days.

#### **ADDITION NOTES:**