

Dusty Zombie American Pale Ale

- INCLUDES:**
- 6 lb. Golden Light DME
 - 1 lb. Munich malt
 - .5 lb. Carafoam
 - .5 lb. Crystal 60
 - .5 lb Melanoiden
 - 1 oz. Citra hop pellets (first wort hops)
 - 1 oz. Citra hop pellets (15 min.)
 - 1 oz. Citra hop pellets (10 min.)
 - 1 oz. Citra hop pellets (5 min.)
 - 1 oz. Citra hop pellets (flameout)
 - 3 oz. Citra hop pellets (dry hop 7 days)
 - Hop and Grain bags
 - S-04 yeast
 - Priming sugar
 - Caps

Batch Size: 5 gallons

Boil Vol: 3 gallons

EST OG: 1.065

EST FG: 1.018

EST ABV: 6.3%

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HOW-TO:

1. Place grain in large muslin bag and tie off. Heat 2 gallons of water in your pot/kettle to 152°F and steep grains at this temperature for 30 minutes.
2. Heat another 1 gallon of water in a separate pot to 168°F. Lift the grain bag out of the pot/kettle and rinse the grains with this 1 gallon of water. Do not squeeze the bag, allow it to drip/drain. Top up to 3 gallons.
3. Add the 1 oz. Citra pellets for the first wort hopping. Bring to a boil.
4. When wort is boiling, remove pot/kettle from heat and add 6 lb. Golden Light DME stirring constantly to dissolve completely.
5. Return to a boil and start your 60 minute countdown.
6. Add 1 oz. Citra pellets with 15 minutes remaining.
7. Add 1 oz. Citra pellets with 10 minutes remaining.
8. Add 1 oz. Citra pellets with 5 minutes remaining.
9. Add 1 oz. Citra pellets at flameout.
10. Chill to 70°F in an ice-bath or with immersion chiller and remove hops bags if you used them.
11. Dump the wort into your primary fermenter and top up 5 gallons with clean, cool water – target temperature is 68°-72°F.
12. Pitch yeast.
13. When fermentation is complete (7-14 days), rack to secondary fermenter and add 3 oz. Citra pellets. Let sit for 5-7 days.
14. Bottling Day: Boil priming sugar in 2 cups of water for 10 minutes, cool, and dump into bottling bucket. Rack beer to bottling bucket, fill bottles, and cap.
15. Age at least 2 weeks.
16. Drink!