



Dehydrated Zombie Splatterfest IPA



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
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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

5.8 lbs. Light Malt Extract Syrup
1.6 lbs. Munich Malt Extract Syrup

Grains & Wort Additives:

8 oz 40L Crystal Malt (Crushed)
8 oz Carafoam Malt (Crushed)
8 oz Aromatic Malt (Crushed)

Hops:

1½ oz Citra Hops (Bittering, 65 Minutes)
½ oz Citra Hops (Flavor, 10 Minutes)
½ oz Citra Hops (Flavor & Aroma, 5 Minutes)
2½ oz Citra Hops (Flavor & Aroma, After-the-Boil Steep, 15 Minutes)
3 oz Citra Hops (Flavor & Aroma, Dry Hop)

Yeast:

Liquid Yeast: Wyeast 1968 Special London Ale Yeast or

or

Dry Yeast: Safale S-04 Yeast

Brewing Supplies & Flavors:

1 Large Muslin Bag
5 oz Priming Sugar

Pre-Brew Day Checklist:

If you are using liquid yeast, it is always desirable to make a yeast starter when fermenting higher alcohol brews. Making a yeast starter allows you to propagate to a greater (and necessary) cell count to ensure complete fermentation. You can find the complete yeast starter instructions at www.boomchugalug.com/yeaststarter.htm.

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors
- Siphon Setup

If you choose to rack your beer into a secondary fermenter (helpful for dry-hopping), then you will require the following equipment on the day you rack the beer into the secondary fermenter:

- 5 gallon carboy • Airlock • Stopper • Siphon Setup

The Magical Procedure:

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. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Time to Brew!

Total Boiling Time: 65 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

Note 1: This recipe has malt syrup additions at two different times during the boil. Please read all of the instructions before beginning.

Note 2: There are five scheduled hop additions for this recipe. Before beginning this recipe, divide out the required hop quantities for each scheduled addition. To measure ½ oz of hops, simply divide the 1 oz bags into two equal halves. This accuracy is fine for brewing this recipe. If your ingredients included a single 8 oz bag of Citra, it is easy to break it down into ½ oz quantities. We like to use 16 small paper cups and fill them with the same approximate amount. Once again, this accuracy is fine for brewing this recipe.

1. Place the crushed grains in a muslin bag and add to 2½ gallons of water. Measure this volume carefully to ensure proper hop bitterness.
2. Heat water until the temperature is between 150 and 152 degrees. Steep the grains between this temperature range for 30 minutes. Steeping the grains for longer than

Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →



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30 minutes does not matter.

3. Remove and discard the grains. Add 4 cups of malt extract syrup (See [Note 2](#) below). To prevent scorching, stir until all of the malt is dissolved. Then bring this mixture to a boil. Watch for boilovers!

Note 2: Measuring 4 cups (32 fluid ounces) of malt syrup is easy! Make sure you use a measuring cup that holds at least 4 cups (32 fluid ounces). With scissors, cut off a SMALL corner of the malt syrup bag and then slowly squeeze the 4 cups of syrup into the measuring cup. If you are a little over or under, it's no problem. Before you add this malt syrup to your brew pot in Step 3, you may soften it by placing the measuring cup in the microwave and warming it for 30 seconds. Also, before Step 6, be sure to store the opened bag of syrup in an upright position (duh!). We find that propping it upright in a round plastic food storage container (like a Tupperware) to be the easiest.

4. When boiling begins, add 1½ oz of Citra hops. Boil these hops for the entire 65 minutes. During this boil time, take note of the approximate starting volume in the brew pot. As the boil progresses, try to maintain this approximate starting volume by adding additional boiling water to the kettle to make up for this volume lost to evaporation.
5. With 10 minutes remaining in the 65 minute boil, add ½ oz of Citra hops.
6. With 5 minutes remaining in the 65 minute boil, pause the brew timer and remove the kettle from the heat. Add ½ oz of Citra hops. Add the remaining malt extract syrup. Stir until dissolved, bring the wort back to a boil, and boil for the last 5 minutes.
7. At the end of the 65 minute boil, remove kettle from the heat. Add 2½ oz of Citra hops. Allow the hops to steep for 15 minutes.

Note: during this steep, it is important to cover the kettle to prevent loss of the delicate and volatile hop oils.

Chill out, Man! (Chill the Wort)

1. At the end of the 65 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For complete instructions using this method, please see www.boomchugalug.com/cooling.htm.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. When your wort has cooled to 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary with dried yeast.
3. Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

Primary Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 60° - 72°F. Do not let the temperature drop below 60°F. If you do, fermentation may stop too soon. That's a bummer, man.
2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.

Secondary Fermentation:

After about one week, fermentation will begin to slow. This is a good time to siphon the beer into the 5 gallon glass carboy. You can brew with beer without using a secondary fermenter, but using a secondary fermenter is an easy way to manage the addition of extra dry hops.

1. Dry hop: When siphoning your beer into the secondary, add 3 oz of Citra hops. Just cut 'em open and dump 'em in. Dude, that was easy!
2. Allow the beer to rest in the secondary for approximately 7 days before bottling the beer.

Note: if your brewing equipment does not include a 5 gallon carboy (secondary fermenter), then simply add the dry hops to your primary fermenter and allow the beer to age with the hops for approximately 7 days before bottling the beer. If you choose to dry hop in the primary fermenter, you will notice that a lot of the hops will float on the beer's surface. After a few days of dry hopping, it is useful to stir the beer's surface to help the floating hops settle to the bottom of the fermenter. This will make siphoning the beer much easier and cleaner at bottling time. If you choose to stir down the floating hops, be sure to use a properly sanitized long spoon!

Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (60° - 72°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. Instructions for bottle baking may be found at www.boomchugalug.com/baking_bottles.htm
2. Dissolve 5 oz cup of priming sugar in 16 oz water. Boil for 5 minutes.
3. Pour the sugar solution into the bottling bucket, and siphon in the beer. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. When done siphoning, gently stir the beer in the bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Elevate your bottling bucket, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 10 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62°F - 75°F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62°F - 75°F for carbonation to develop. If the beer cools below 62°F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
3. Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!

