

# ZOMBIE DIRT (All Grain)

Official NORTHERN BREWER Instructional Document

One whiff of the infectious aromatics is enough to reanimate the dead. Staggering citrus, melon and passion fruit come alive in this pale, single-hop Citra showcase. Toasty malt limps in the background as the apocalyptic bite of grapefruit-honeydew hop character lurches forward. Zombie Dirt is the only defense against homebrew hunger, but a single pint is never enough protection.

## O.G: 1.060 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 1-2 weeks secondary;
- 2 weeks bottle conditioning

## MASH INGREDIENTS

- 10.5 lbs Rahr 2-row
- 1.5 lbs Munich malt
- 0.5 lbs Carapils
- 0.5 lbs Medium Crystal

## BOIL ADDITIONS & TIMES

- 0.5 oz Citra (First wort)
- 1 oz Citra (20 min)
- 1 oz Citra (10 min)
- 1 oz Citra (5 min)
- 1.5 oz Citra (Flameout)
- 3 oz Citra (Dry hops)

## YEAST

Dry yeast (default) Fermentis Safale S-04.  
Optimum temperature: 64-75°F

## LIQUID YEAST OPTIONS:

Wyeast 1968 London ESB Ale. Optimum temperature: 64-72°F

White Labs WLP002 English Ale Yeast.  
Optimum temperature: 65-68°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

0.5 oz Citra (First wort)

1 oz Citra (20 min)

1 oz Citra (10 min)

1 oz Citra (5 min)

1.5 oz Citra (Flameout)

## DRY HOPS

3 oz Citra - add to secondary fermenter  
7-10 days before bottling day

## YEAST

**DRY YEAST (DEFAULT):** Fermentis Safale S-04. Optimum temperature: 64-75°F

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