

## #53 Hej, Zula

- Gravity **10 BLG**
- ABV **4 %**
- IBU **39**
- SRM **10.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23.1 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (87.2%)	70.5 %	30
Liquid Extract	WES ekstrakt pszeniczny	0.5 kg (12.8%)	70.5 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula PL 2019 granulát	25 g	60 min	7 %
Boil	Zula PL 2019 granulát	25 g	30 min	7 %
Aroma (end of boil)	Zula PL 2019 granulát	25 g	10 min	7 %
Dry Hop	Zula PL 2019 granulát	75 g	5 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 Coastal Haze Ale	Ale	Slant	100 ml	White Labs