

Izabella Zula 10HL - Polish Ale - NT

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **4.5**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **2 %**
- Size with trub loss **1020 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1176 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **687 liter(s)**
- Total mash volume **916 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **687 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **718 liter(s)** of **76C** water or to achieve **1176 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 175 kg (76.4%) | 80 % | 4 |
| Grain | Słód pszeniczny | 50 kg (21.8%) | 82 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 4 kg (1.7%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|-----------|------------|
| Boil | Marynka | 250 g | 60 min | 10 % |
| Boil | Marynka | 750 g | 30 min | 10 % |
| Boil | Zula | 500 g | 10 min | 8.3 % |
| Whirlpool | Zula | 750 g | 0 min | 8.3 % |
| Whirlpool | Izabella | 750 g | 0 min | 5.1 % |
| Dry Hop | Zula | 1750 g | 10 day(s) | 8.3 % |
| Dry Hop | Izabella | 1750 g | 10 day(s) | 5.1 % |
| Dry Hop | Zula | 2000 g | 5 day(s) | 8.3 % |
| Dry Hop | Izabella | 2500 g | 5 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 500 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 62.5 g | Boil | 5 min |