

# Polish Pale Ale ZULA VERMELHO

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4.2**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.7 kg (91.9%)	80 %	5
Grain	Viking CaraBody	0.5 kg (8.1%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	50 min	8.8 %
Whirlpool	Zula	50 g	15 min	8.8 %
Whirlpool	Vermhelo	50 g	15 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis