

# Polish Pale Ale ZULA VERMELHO

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **4.3**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Viking CaraBody	0.5 kg (7.7%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	40 g	40 min	8.3 %
Whirlpool	Zula	20 g	1 min	8.3 %
Whirlpool	Vermhelo	40 g	1 min	81 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile