

## zula ale

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **29**
- SRM **4.7**
- Style **American Pale 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.4%)	80 %	5
Grain	Pszeniczny	1 kg (13.9%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3
Grain	Płatki pszeniczne	0.6 kg (8.3%)	60 %	3
Grain	Strzegom Karmel 30	0.2 kg (2.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	zula	100 g	30 min	9.7 %
Dry Hop	Zula	200 g	4 day(s)	9.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile