

Zula Test IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **60**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82.6%)	80 %	5
Grain	Strzegom Pilzneński	0.25 kg (4.1%)	80 %	4
Grain	Płatki pszeniczne	0.4 kg (6.6%)	85 %	3
Grain	Jęczmień niesłodowany	0.4 kg (6.6%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %
Boil	Zula	30 g	30 min	7 %
Aroma (end of boil)	Zula	30 g	10 min	7 %
Whirlpool	Zula	40 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	FM