Zula zula singel hop

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg *(94.8%)*	80 %	5
Grain	Pszeniczny	0.3 kg *(5.2%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	60 min	8.3 %
Aroma (end of boil)	Zula	30 g	0 min	8.3 %
Whirlpool	Zula	25 g	20 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	200 ml	---
Trzecie pokolenie				

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.