

## #53 Hej, Zula

- Gravity **10 BLG**
- ABV **4 %**
- IBU **39**
- SRM **10.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23.1 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.9 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield  | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (87.2%) | 70.5 % | 30  |
| Liquid Extract | WES ekstrakt pszeniczny    | 0.5 kg (12.8%) | 70.5 % | 60  |

### Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Zula PL 2019 granulát | 25 g   | 60 min   | 7 %        |
| Boil                | Zula PL 2019 granulát | 25 g   | 30 min   | 7 %        |
| Aroma (end of boil) | Zula PL 2019 granulát | 25 g   | 10 min   | 7 %        |
| Dry Hop             | Zula PL 2019 granulát | 75 g   | 5 day(s) | 7 %        |

### Yeasts

| Name                    | Type | Form  | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| WLP067 Coastal Haze Ale | Ale  | Slant | 100 ml | White Labs |