

# Zula + Izabella

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **74**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **69 C**, Time **45 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **69C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (76.2%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (19%)	79 %	10
Grain	Biscuit Malt	0.25 kg (4.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15.5 %
Dry Hop	Izabella	100 g	3 day(s)	10 %
Dry Hop	Zula	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Slant	100 ml	White Labs