

## Zula Pale Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **13.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale ale ekstrakt	1.7 kg (81%)	98 %	40
Grain	Viking Pale Ale malt	0.2 kg (9.5%)	60 %	5
Grain	Château Crystal	0.1 kg (4.8%)	60 %	158
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (4.8%)	60 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	35 g	30 min	8.3 %
Aroma (end of boil)	Zula	20 g	0 min	8.3 %
Dry Hop	Zula	30 g	4 day(s)	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis