

Zula pils

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Wiedeński Viking Malt | 4.5 kg (81.8%) | 80 % | 9 |
| Grain | Żytni Viking Malt | 1 kg (18.2%) | 81 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Zula (PL) | 20 g | 60 min | 7 % |
| Aroma (end of boil) | Zula (PL) | 80 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 100 ml | Fermentum Mobile |