

#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 |