

## Lazy June - Zula Vermelho/ W34 70

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **3.8**
- Style **Standard American Lager**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting - pils	2.4 kg (80%)	82 %	3
Grain	Weyermann - Carapils	0.1 kg (3.3%)	78 %	4
Grain	Rice, Flaked	0.3 kg (10%)	70 %	2
Grain	Strzegom Monachijski typ II	0.2 kg (6.7%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	30 min	9.7 %
Boil	Zula	10 g	15 min	9.7 %
Dry Hop	Zula	20 g	3 day(s)	9.7 %
Dry Hop	Vermelho	40 g	3 day(s)	8.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safale w34/70	Lager	Slant	100 ml	---

### Notes

- Woda RO jonizowana modyfikowana:

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

6ml chlorek wapnia  
2ml kwas mlekowy  
*May 15, 2021, 10:47 AM*