

# POLISH ALE ZULA SH

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	8.3 %
Boil	Zula	20 g	5 min	8.3 %
Whirlpool	Zula	30 g	5 min	8.3 %
Dry Hop	Zula	100 g	3 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	---