

# Zazula

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **5.5**
- Style **American Pale Ale**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Monachijski	1.5 kg (30%)	80 %	16
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	13.2 %
Aroma (end of boil)	Zula	20 g	1 min	8.3 %
Whirlpool	Zula	30 g	0 min	8.3 %
Dry Hop	Zula	50 g	3 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis