

# Zula APA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **11.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (75.5%)	80 %	7
Grain	Caraaroma	0.1 kg (3.8%)	78 %	400
Grain	Biscuit Malt	0.15 kg (5.7%)	79 %	45
Grain	Abbey Castle	0.1 kg (3.8%)	80 %	45
Grain	Pszeniczny	0.3 kg (11.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	30 min	9.7 %
First Wort	Zula	10 g	0 min	9.7 %
Boil	Zula	10 g	60 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar