

# Zula Pale Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss --- %
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 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 **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (96%)	81 %	4
Grain	Strzegom Monachijski typ I	0.125 kg (4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	15 min	5.2 %
Boil	Zula	25 g	5 min	5.2 %
Boil	Centennial	12 g	60 min	9.9 %