

# Zula pils

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **6**
- Style **Bohemian Pilsener**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński Viking Malt	4.5 kg (81.8%)	80 %	9
Grain	Żytni Viking Malt	1 kg (18.2%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula (PL)	20 g	60 min	7 %
Aroma (end of boil)	Zula (PL)	80 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile