

# Zula zula singel hop

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (94.8%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.3 kg (5.2%)  | 85 %  | 4   |

## Hops

| Use for             | Name | Amount | Time   | Alpha acid |
|---------------------|------|--------|--------|------------|
| Boil                | Zula | 25 g   | 60 min | 8.3 %      |
| Aroma (end of boil) | Zula | 30 g   | 0 min  | 8.3 %      |
| Whirlpool           | Zula | 25 g   | 20 min | 8.3 %      |

## Yeasts

| Name              | Type | Form  | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| Us-05             | Ale  | Slant | 200 ml | ---        |
| Trzecie pokolenie |      |       |        |            |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g   | Boil    | 10 min |