

# neipa Zula

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (41%)   | 80 %  | 5   |
| Grain | diastatyczny         | 0.5 kg (8.2%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (16.4%)   | 85 %  | 4   |
| Grain | Płatki żytnie        | 0.4 kg (6.6%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (8.2%)  | 85 %  | 3   |
| Grain | Płatki jęczmienne    | 0.4 kg (6.6%)  | 85 %  | 3   |
| Grain | Płatki orkiszowe     | 0.8 kg (13.1%) | 80 %  | 4   |

## Hops

| Use for   | Name | Amount | Time     | Alpha acid |
|-----------|------|--------|----------|------------|
| Whirlpool | zula | 90 g   | 30 min   | 8.3 %      |
| Dry Hop   | zula | 160 g  | 2 day(s) | 8.3 %      |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Slant | 150 ml | Fermentum Mobile |