

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