

# ZULA HAZY IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale	5 kg (83.3%)	80 %	5
Grain	Słód żytni	0.5 kg (8.3%)	85 %	8
Grain	Słód owsiany	0.5 kg (8.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	55 min	13.3 %
Boil	Zula	35 g	15 min	13.3 %
Dry Hop	Zula	35 g	7 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis