

# Zula SH NEIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **3.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński/Pale ale "stare"	0.85 kg (37%)	81 %	4
Grain	Płatki owsiane	0.5 kg (21.7%)	65 %	3
Grain	Pszeniczny	0.65 kg (28.3%)	85 %	4
Grain	Pilznieński	0.3 kg (13%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	30 min	8 %
Whirlpool	Zula	50 g	20 min	10 %
Dry Hop	Zula	50 g	2 day(s)	10 %