

# ZULA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Pszeniczny	1 kg (15.6%)	85 %	4
Grain	Abbey Malt Weyermann	0.4 kg (6.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zula	50 g	60 min	10 %
Aroma (end of boil)	zula	30 g	5 min	10 %
Dry Hop	zula	80 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---