

50. ZULA - Polskie Jasne Piwo

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **58**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (50%)	85 %	7
Grain	Weyermann - Pilsner Malt	2 kg (50%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	40 g	60 min	7 %
Boil	Zula	30 g	20 min	7 %
Boil	Zula	30 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Notes

- uwarzone 10-08-2019r.
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