

# Izabella Zula 10HL - Polish Ale - NT

- Gravity **12.6 BLG**
- ABV ---
- IBU **22**
- SRM **4.5**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **2 %**
- Size with trub loss **1020 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1176 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **687 liter(s)**
- Total mash volume **916 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **687 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **718 liter(s)** of **76C** water or to achieve **1176 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	175 kg (76.4%)	80 %	4
Grain	Słód pszeniczny	50 kg (21.8%)	82 %	5
Grain	Słód Caramunich Typ II Weyermann	4 kg (1.7%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	250 g	60 min	10 %
Boil	Marynka	750 g	30 min	10 %
Boil	Zula	500 g	10 min	8.3 %
Whirlpool	Zula	750 g	0 min	8.3 %
Whirlpool	Izabella	750 g	0 min	5.1 %
Dry Hop	Zula	1750 g	10 day(s)	8.3 %
Dry Hop	Izabella	1750 g	10 day(s)	5.1 %
Dry Hop	Zula	2000 g	5 day(s)	8.3 %
Dry Hop	Izabella	2500 g	5 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	500 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	62.5 g	Boil	5 min