

# Polish Pale Ale ZULA VERMELHO

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **4.3**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (92.3%)  | 80 %  | 5   |
| Grain | Viking CaraBody      | 0.5 kg (7.7%) | 80 %  | 7   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Zula     | 40 g   | 40 min | 8.3 %      |
| Whirlpool | Zula     | 20 g   | 1 min  | 8.3 %      |
| Whirlpool | Vermhelo | 40 g   | 1 min  | 81 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 100 ml | Fermentum Mobile |