

# Szampańska Iza Zulu

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	30 min	7.5 %
Boil	Izabella	50 g	10 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Champagne Yeast	Champagne	Dry	5 g	Starowar