

ZULA HAZY IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Słód pale ale | 5 kg (83.3%) | 80 % | 5 |
| Grain | Słód żytni | 0.5 kg (8.3%) | 85 % | 8 |
| Grain | Słód owsiany | 0.5 kg (8.3%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|----------|------------|
| Boil | Zula | 30 g | 55 min | 13.3 % |
| Boil | Zula | 35 g | 15 min | 13.3 % |
| Dry Hop | Zula | 35 g | 7 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |