

# Zula Polish ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Abbey Castle	0.3 kg (6.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	20 min	10.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	5.2 %
Whirlpool	Zula	30 g	10 min	10.5 %
Whirlpool	Saaz (Czech Republic)	20 g	10 min	5.2 %
Dry Hop	Zula	90 g	3 day(s)	10.5 %