

# Zula Single Hop

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **4.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (16.7%) | 83 %  | 5   |

## Hops

| Use for             | Name | Amount | Time   | Alpha acid |
|---------------------|------|--------|--------|------------|
| Boil                | Zula | 25 g   | 60 min | 8.3 %      |
| Boil                | Zula | 30 g   | 10 min | 8.3 %      |
| Boil                | Zula | 40 g   | 5 min  | 8.3 %      |
| Aroma (end of boil) | Zula | 30 g   | 1 min  | 8.3 %      |
| Whirlpool           | Zula | 30 g   | 10 min | 8.3 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |