

# Zula Test IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **60**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5 kg (82.6%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński   | 0.25 kg (4.1%) | 80 %  | 4   |
| Grain | Płatki pszeniczne     | 0.4 kg (6.6%)  | 85 %  | 3   |
| Grain | Jęczmień niesłodowany | 0.4 kg (6.6%)  | 75 %  | 2   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 30 g   | 60 min | 12 %       |
| Boil                | Zula   | 30 g   | 30 min | 7 %        |
| Aroma (end of boil) | Zula   | 30 g   | 10 min | 7 %        |
| Whirlpool           | Zula   | 40 g   | 10 min | 7 %        |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 50 ml  | FM         |