

# IPA ZULA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

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

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	50 min	7 %
Aroma (end of boil)	Zula	20 g	15 min	7 %
Aroma (end of boil)	Zula	30 g	5 min	7 %
Whirlpool	Zula	30 g	15 min	7 %
Dry Hop	Zula	100 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis	Ale	Dry	7 g	---