

# POLISH ALE ZULA SH

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.3 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name | Amount | Time     | Alpha acid |
|-----------|------|--------|----------|------------|
| Boil      | Zula | 10 g   | 60 min   | 8.3 %      |
| Boil      | Zula | 20 g   | 5 min    | 8.3 %      |
| Whirlpool | Zula | 30 g   | 5 min    | 8.3 %      |
| Dry Hop   | Zula | 100 g  | 3 day(s) | 8.3 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11.5 g | ---        |