

Polish Pale Ale ZULA VERMELHO

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4.2**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.7 kg (91.9%) | 80 % | 5 |
| Grain | Viking CaraBody | 0.5 kg (8.1%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Zula | 25 g | 50 min | 8.8 % |
| Whirlpool | Zula | 50 g | 15 min | 8.8 % |
| Whirlpool | Vermhelo | 50 g | 15 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |