

# ZULA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	4.6 kg (79.3%)	81 %	4
Grain	Monachijski	1.2 kg (20.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8 %
Boil	Zula	10 g	60 min	13.3 %
Boil	Zula	25 g	30 min	13.3 %
Whirlpool	Zula	30 g	0 min	13.3 %
Dry Hop	Zula	20 g	3 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis