

# Zula IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **82**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (53.6%)	81 %	4
Grain	Briess - Pale Ale Malt	2.4 kg (42.9%)	80 %	7
Grain	Strzegom Karmel 300	0.2 kg (3.6%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	60 min	7 %
Boil	Zula	50 g	5 min	7 %
Whirlpool	Zula	130 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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