

Zula + Izabella

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **74**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **69 C**, Time **45 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **69C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (76.2%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (19%) | 79 % | 10 |
| Grain | Biscuit Malt | 0.25 kg (4.8%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 45 g | 60 min | 15.5 % |
| Dry Hop | Izabella | 100 g | 3 day(s) | 10 % |
| Dry Hop | Zula | 100 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Slant | 100 ml | White Labs |