

# Zula Rye Ale

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **5**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Rye Malt	1 kg (25%)	63 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	zula	20 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	90 ml	safale