

ZULA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (78.1%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (15.6%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.4 kg (6.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------|--------|----------|------------|
| Boil | zula | 50 g | 60 min | 10 % |
| Aroma (end of boil) | zula | 30 g | 5 min | 10 % |
| Dry Hop | zula | 80 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 150 ml | --- |