

# zulugula

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **8.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	50 min	8.3 %
Aroma (end of boil)	Cascade PL	15 g	10 min	5.2 %
Whirlpool	Zula	20 g	15 min	8.3 %
Dry Hop	Motueka	50 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis
Safbrew T-58	Ale	Dry	5 g	Fermentis