

# Gulu Zula

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.75 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name | Amount | Time     | Alpha acid |
|-----------|------|--------|----------|------------|
| Boil      | Zula | 20 g   | 60 min   | 5.8 %      |
| Boil      | Zula | 25 g   | 15 min   | 5.8 %      |
| Whirlpool | Zula | 15 g   | 0 min    | 5.8 %      |
| Whirlpool | Zula | 40 g   | 0 min    | 8 %        |
| Dry Hop   | Zula | 50 g   | 2 day(s) | 7 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 75 ml  | Fermentis  |