Zula Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **13.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **13.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale ale ekstrakt	1.7 kg *(81%)*	98 %	40
Grain	Viking Pale Ale malt	0.2 kg *(9.5%)*	60 %	5
Grain	Château Crystal	0.1 kg *(4.8%)*	60 %	158
Grain	Słód Caramunich Typ II Weyermann	0.1 kg *(4.8%)*	60 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	35 g	30 min	8.3 %
Aroma (end of boil)	Zula	20 g	0 min	8.3 %
Dry Hop	Zula	30 g	4 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.