

#21 ZULA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **7.2**
- Style **American Wheat or Rye Beer**

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)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (44.4%)	83 %	5
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4
Grain	Weyermann - Carawheat	0.5 kg (11.1%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ZULA	10 g	60 min	10 %
Boil	ZULA	10 g	50 min	10 %
Boil	ZULA	10 g	20 min	10 %
Aroma (end of boil)	ZULA	20 g	0 min	10 %
Whirlpool	ZULA	100 g	0 min	10 %
Dry Hop	Falconer's Flight	100 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	0.2 ml	Omega