

# ORANGE SH ZULA POLISH WHEAT

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3.5 kg (53%)  | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 3 kg (45.5%)  | 80 %  | 4   |
| Grain | zakwaszający        | 0.1 kg (1.5%) | --- % | 6   |

## Hops

| Use for             | Name | Amount | Time     | Alpha acid |
|---------------------|------|--------|----------|------------|
| Boil                | Zula | 25 g   | 45 min   | 9.9 %      |
| Boil                | Zula | 25 g   | 5 min    | 9.9 %      |
| Aroma (end of boil) | Zula | 25 g   | 0 min    | 9.9 %      |
| Dry Hop             | Zula | 25 g   | 3 day(s) | 9.9 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type  | Name                       | Amount | Use for | Time  |
|-------|----------------------------|--------|---------|-------|
| Spice | skórka słodkiej pomarańczy | 20 g   | Boil    | 5 min |
| Spice | skórka gorzkiej pomarańczy | 20 g   | Boil    | 5 min |