

ZuluG Polska Pszenica

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (51%)	85 %	4
Grain	Pilzneński	1.5 kg (30.6%)	81 %	4
Grain	Pszenica niesłodowana	0.3 kg (6.1%)	75 %	3
Grain	Zakwaszający	0.3 kg (6.1%)	75 %	3
Grain	Krótki	0.3 kg (6.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	50 min	8.3 %
Boil	Zula	15 g	15 min	8.3 %
Aroma (end of boil)	Zula	55 g	0 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	100 ml	Fermentum Mobile