

# Wheat książę zulu

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **3.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.6 kg (45.7%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.8 kg (22.9%)	80 %	3
Grain	Pszeniczny	0.8 kg (22.9%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (8.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	13 %
Boil	Książęcy	5 g	10 min	7 %
Boil	Zula	5 g	10 min	8.3 %
Whirlpool	Mosaic	10 g	15 min	10 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	11.5 g	Gozdawa
----------------------------------	-------	-----	--------	---------