

#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 |