

# 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