

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 |
|----------------------------------|-------|-----|--------|---------|