

# Zula wheat

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (45.5%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 5 kg (45.5%) | 81 %  | 6   |
| Grain | Płatki owsiane       | 1 kg (9.1%)  | 85 %  | 3   |

## Hops

| Use for   | Name | Amount | Time   | Alpha acid |
|-----------|------|--------|--------|------------|
| Boil      | Zula | 70 g   | 60 min | 7 %        |
| Whirlpool | Zula | 130 g  | 0 min  | 7 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |