

## #7 ZULA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 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 **18.7 liter(s)** of **76C** water or to achieve **27.7 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 - Caraamber	0.5 kg (11.1%)	75 %	65

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	ZULA	5 g	60 min	9.7 %
Boil	ZULA	5 g	60 min	9.7 %
Boil	ZULA	20 g	20 min	9.7 %
Aroma (end of boil)	ZULA	20 g	0 min	9.7 %
Whirlpool	ZULA	70 g	0 min	9.7 %
Dry Hop	Zula	100 g	3 day(s)	9.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	0.5 g	Fermentis

### Notes

- Woda Primavera 31litrów (14,17)\_Balanced profile  
CaSo4 4g (1,8;2,2)  
CaCl 2g (0,9;1,1)  
NaCl 2g (0,9;1,1)

Do zacierania 30g chmielu na 30 minut przed końcem  
WH 80\* 20min  
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