

## Zula III

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **67.5 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **1 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pilzneński<br>3,2-4,5 EBC | 2.5 kg (48.1%) | 82 %  | 4   |
| Grain | Viking Pszeniczny<br>3,5-6,5 EBC | 2.5 kg (48.1%) | 85 %  | 5   |
| Grain | Płatki owsiane                   | 0.2 kg (3.8%)  | 85 %  | 3   |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | lunga 11% AA | 15 g   | 60 min   | 11 %       |
| Boil                | Zula 7,3% AA | 15 g   | 15 min   | 7 %        |
| Aroma (end of boil) | Zula 7,3% AA | 35 g   | 0 min    | 7 %        |
| Dry Hop             | Zula 7,3% AA | 50 g   | 7 day(s) | 7 %        |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 50 ml  | ---        |