

Zula wheat

- 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 |