

# Gluten Ebola

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **34.3 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29.1 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pszeniczny	3 kg (57.7%)	81 %	6
Grain	Pilzński	1.2 kg (23.1%)	81 %	4
Grain	Malteurop Pale Ale	1 kg (19.2%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	6 g	70 min	13.5 %
Boil	Cascade	20 g	15 min	7.1 %
Boil	Citra	5 g	15 min	14.2 %
Boil	Pacifica (NZ)	10 g	15 min	4.8 %
Aroma (end of boil)	Amarillo	5 g	0 min	9.3 %
Aroma (end of boil)	Cascade	15 g	0 min	7.1 %
Aroma (end of boil)	Citra	5 g	0 min	14.2 %
Aroma (end of boil)	Pacifica (NZ)	10 g	0 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	125 ml	Fermentis