

## Gluten Ebola v2

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **25.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Malteurop Pszeniczny | 2.2 kg (46.8%) | 81 %  | 6   |
| Grain | Pilzneński           | 2 kg (42.6%)   | 81 %  | 4   |
| Grain | Strzegom Żytni       | 0.5 kg (10.6%) | 85 %  | 8   |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Magnum     | 0 g    | 60 min | 13.5 %     |
| Boil      | Citra      | 50 g   | 0 min  | 14.2 %     |
| Whirlpool | Citra      | 50 g   | 20 min | 14.2 %     |
| Whirlpool | Cascade PL | 25 g   | 20 min | 5.2 %      |
| Whirlpool | Mosaic     | 25 g   | 20 min | 10 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |