

## Gluten Ebola v2

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- 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