

Łany Oklahomy mini 2.0 - odchmielenie

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------------------------|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 1 kg (35.2%) | 80.5 % | 3 |
| Grain | Weyermann pszeniczny jasny | 1 kg (35.2%) | 80 % | 6 |
| Grain | Pszenica niesłodowana | 0.3 kg (10.6%) | 70 % | 3 |
| Kleikowanie 64°C, 20 min | | | | |
| Grain | Płatki owsiane błyskawiczne | 0.4 kg (14.1%) | 70 % | 4 |
| Grain | Łuska ryżowa sterylizowana | 0.14 kg (4.9%) | 1 % | 1 |
| Na wygrzew | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|---------|--------|------------|
| Safale US-05 | Ale | Culture | 20 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|----------|-------|
| Water Agent | Kwas mlekowy | 5 g | Mash | 5 min |
| Water Agent | Kwas l-askorbinowy | 5 g | Bottling | --- |