

Łany Oklahomy mini 2.0

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **16 %/h**
- Boil size **17.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------------------------|-----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 1 kg (30.4%) | 80.5 % | 3 |
| Grain | Weyermann pszeniczny jasny | 1 kg (30.4%) | 80 % | 6 |
| Grain | Pszenica niesłodowana | 0.55 kg (16.7%) | 70 % | 3 |
| Kleikowanie 64°C, 20 min | | | | |
| Grain | Płatki owsiane błyskawiczne | 0.4 kg (12.2%) | 70 % | 4 |
| Grain | Płatki żytnie błyskawiczne | 0.18 kg (5.5%) | 70 % | 4 |
| Grain | Łuska ryżowa sterylizowana | 0.16 kg (4.9%) | 1 % | 1 |
| Na wygrzew | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Izabella | 30 g | 60 min | 5.1 % |
| Aroma (end of boil) | Citra | 50 g | 10 min | 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 |
| Flavor | Pulpa mango | 850 g | Secondary | 1 day(s) |
| Water Agent | Kwas l-askorbinowy | 5 g | Bottling | --- |

Notes

- Woda kran.
Próby jodowe!!
Aug 11, 2022, 10:23 AM
- Dekokcja 1 warowa:

Odebrać dekokt 4 L przy 67°C.
Dekokt podgrzać do 72° na 15 min.
Dekokt gotować przez 20 min.
Podgrzać dekoktem do 78°
Aug 11, 2022, 10:38 AM

- Nagazować 2.7
Aug 19, 2022, 3:18 PM