Łany Oklahomy mini

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **15 liter(s)**
- Boil time **80 min**
- Evaporation rate **14 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Wiking Malt	1.4 kg *(36.8%)*	79 %	6
Grain	Pszeniczny 3,5-6,5 EBC Viking Malt	0.7 kg *(18.4%)*	80 %	5
Grain	Pszenica niesłodowana	0.3 kg *(7.9%)*	70 %	3
Kleikowanie 64°C, 20 min				
Grain	Płatki jęczmienne błyskawiczne	0.5 kg *(13.2%)*	70 %	4
Grain	Płatki owsiane błyskawiczne	0.4 kg *(10.5%)*	70 %	4
Grain	Carapils Weyermann	0.1 kg *(2.6%)*	75 %	4
Grain	Zakwaszający pH 3,4-3,6	0.3 kg *(7.9%)*	10 %	3
Grain	Łuska ryżowa sterylizowana	0.1 kg *(2.6%)*	1 %	1

Hops

Use for	Name	Amount	Time	Alpha acid

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Boil	Columbus/Tomahawk/Zeus	9 g	50 min	15.5 %
Boil	Simcoe	15 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	11 g	0 min	13.2 %
Aroma (end of boil)	Centennial	31 g	0 min	10.5 %
Dry Hop	Cascade	30 g	10 day(s)	7.6 %
Dry Hop	Centennial	30 g	10 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1272 - American Ale II	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	1 g	Mash	53 min
Water Agent	Gips piwowarski	2 g	Mash	15 min
Other	Chłodnica	1 g	Boil	15 min
Water Agent	Kwas l-askorbinowy	2 g	Bottling	---

Notes

- Woda 53:47%
  Tesco: RO
  Apr 26, 2019, 9:40 AM
- http://blog.homebrewing.pl/american-wheat-receptura/
  Apr 26, 2019, 9:40 AM
- Nagazować na 2.5
  May 11, 2019, 9:21 PM

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