

Łany Oklahomy 3.1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **16 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 1 kg (18%) | 80.5 % | 3 |
| Grain | Pilzński Viking Malt | 1 kg (18%) | 80 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (18%) | 82 % | 5 |
| Adjunct | Pszenica niesłodowana | 1 kg (18%) | 75 % | 3 |
| Grain | Enzymatyczny Viking Malt | 0.5 kg (9%) | 70 % | 3 |
| Kleikowanie 64°C, 20 min | | | | |
| Grain | Płatki owsiane błyskawiczne | 0.4 kg (7.2%) | 70 % | 4 |
| Grain | Płatki żytnie błyskawiczne | 0.4 kg (7.2%) | 70 % | 4 |
| Adjunct | Łuska ryżowa sterylizowana | 0.25 kg (4.5%) | 1 % | 1 |
| Na wygrzew. Łuska ryżowa w proporcjach 30 g na każde 10% ziaren bez łuski, np: 30% - 90g, 40% - 120g, 50% - 200g Namoczyć w ciepłej wodzie. | | | | |

Hops

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| Boil | Cascade PL własny Szyszka | 35 g | 60 min | 4 % |
| Boil | Citra | 15 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 35 g | 5 min | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|---------|--------|------------|
| Safale US-05 | Ale | Culture | 30 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|-------|
| Water Agent | Kwas mlekowy | 4 g | Mash | 5 min |

Nie poszedł do warki w 07.04.2024r.

Notes

- Zrobić dekokcję 1 warową!

Odebrać letni dekokt 8L.
Dekokt podgrzać do 65° na 15 min.
Dekokt gotować przez 20 min.
Reszta w garze podgrzewana delikatnie do 66°

Podgrzać dekoktem do 78°

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- W poprzedniej wersji 3.0 było 8 g kwasu mlekowego i 4 g kwasu asko.
IBU w okolicy 30.
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