

Łany Oklahomy 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------------------------|--------------------------------|----------------|-------|-----|
| Grain | Pszeniczny jasny 3,5-6 | 2 kg (30.1%) | 82 % | 5 |
| Grain | Pszenica niesłodowana | 1.7 kg (25.6%) | 70 % | 3 |
| Kleikowanie 64°C, 20 min | | | | |
| Grain | Pale Wiking Malt | 1.4 kg (21.1%) | 79 % | 6 |
| Grain | Płatki jęczmienne błyskawiczne | 1 kg (15%) | 70 % | 4 |
| Grain | Pszeniczny Carawheat | 0.2 kg (3%) | 68 % | 79 |
| Grain | Zakwaszający pH 3,4-3,6 | 0.2 kg (3%) | 10 % | 3 |
| Grain | Łuska ryżowa sterylizowana | 0.15 kg (2.3%) | 1 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 8.8 % |

| | | | | |
|---------------------|------------|-------|-----------|-----|
| Aroma (end of boil) | Cascade PL | 50 g | 0 min | 8 % |
| Dry Hop | Cascade PL | 100 g | 14 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 300 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|----------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 15 min |
| Other | Chłodnica | 1 g | Boil | 15 min |
| Water Agent | Kwas l-askorbinowy | 4 g | Bottling | --- |

Notes

- Kran : RO 1/1

<http://blog.homebrewing.pl/american-wheat-receptura/>

Nagazować na 2.5

Jun 10, 2019, 11:26 AM

- Łuska ryżowa w proporcjach 30 g na każde 10% ziaren bez łuski, np: 30% - 90g, 40% - 120g, 50% - 200g
Namoczyć w ciepłej wodzie.

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