

Łany Oklahomy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Wiking Malt	2.6 kg (40.6%)	79 %	6
Grain	Pszeniczny jasny 3,5-6	1.6 kg (25%)	82 %	5
Grain	Pszenica niestodowana	1 kg (15.6%)	70 %	3
Kleikowanie 64°C, 20 min				
Grain	Płatki pszeniczne błyskawiczne	0.4 kg (6.2%)	70 %	4
Grain	Płatki owsiane błyskawiczne	0.4 kg (6.2%)	70 %	4
Grain	Carapils Weyermann	0.2 kg (3.1%)	75 %	4
Grain	Łuska ryżowa sterylizowana	0.2 kg (3.1%)	1 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Cascade	30 g	15 min	7.6 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %

Whirlpool	Cascade	30 g	0 min	7.6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---
Wyeast 1272 - American Ale II	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	5 g	Mash	53 min
Other	Chłodnica	1 g	Boil	15 min

Notes

- Woda 50:50
Tesco: kran
Apr 14, 2019, 8:36 PM
- <http://blog.homebrewing.pl/american-wheat-receptura/>
Apr 14, 2019, 9:35 PM