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.
  Apr 14, 2020, 8:01 PM