

Łany Oklahomy mini 2.0 - odchmielenie

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1 kg (35.2%)	80.5 %	3
Grain	Weyermann pszeniczny jasny	1 kg (35.2%)	80 %	6
Grain	Pszenica niesłodowana	0.3 kg (10.6%)	70 %	3
Kleikowanie 64°C, 20 min				
Grain	Płatki owsiane błyskawiczne	0.4 kg (14.1%)	70 %	4
Grain	Łuska ryżowa sterylizowana	0.14 kg (4.9%)	1 %	1
Na wygrzew				

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Culture	20 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	5 g	Mash	5 min
Water Agent	Kwas l-askorbinowy	5 g	Bottling	---