

Łany Oklahomy mini

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **15 liter(s)**
- Boil time **80 min**
- Evaporation rate **14 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------------------------|------------------------------------|----------------|-------|-----|
| Grain | Pale Wiking Malt | 1.4 kg (36.8%) | 79 % | 6 |
| Grain | Pszeniczny 3,5-6,5 EBC Viking Malt | 0.7 kg (18.4%) | 80 % | 5 |
| Grain | Pszenica niesłodowana | 0.3 kg (7.9%) | 70 % | 3 |
| Kleikowanie 64°C, 20 min | | | | |
| Grain | Płatki jęczmienne błyskawiczne | 0.5 kg (13.2%) | 70 % | 4 |
| Grain | Płatki owsiane błyskawiczne | 0.4 kg (10.5%) | 70 % | 4 |
| Grain | Carapils Weyermann | 0.1 kg (2.6%) | 75 % | 4 |
| Grain | Zakwaszający pH 3,4-3,6 | 0.3 kg (7.9%) | 10 % | 3 |
| Grain | Łuska ryżowa sterylizowana | 0.1 kg (2.6%) | 1 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|---------------------|------------------------|------|-----------|--------|
| Boil | Columbus/Tomahawk/Zeus | 9 g | 50 min | 15.5 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 11 g | 0 min | 13.2 % |
| Aroma (end of boil) | Centennial | 31 g | 0 min | 10.5 % |
| Dry Hop | Cascade | 30 g | 10 day(s) | 7.6 % |
| Dry Hop | Centennial | 30 g | 10 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| Wyeast 1272 - American Ale II | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|----------|--------|
| Water Agent | Kwas mlekowy | 1 g | Mash | 53 min |
| Water Agent | Gips piwowarski | 2 g | Mash | 15 min |
| Other | Chłodnica | 1 g | Boil | 15 min |
| Water Agent | Kwas l-askorbinowy | 2 g | Bottling | --- |

Notes

- Woda 53:47%
Tesco: RO
Apr 26, 2019, 9:40 AM
- <http://blog.homebrewing.pl/american-wheat-receptura/>
Apr 26, 2019, 9:40 AM
- Nagazować na 2.5
May 11, 2019, 9:21 PM