

## 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 | ---   |