

# Alphonso z Kansas

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.1 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 **20.6 liter(s)** of strike water to **57C**
- 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 **19.8 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Wiking Malt	2.5 kg (38.8%)	79 %	6
Grain	Pszeniczny jasny 3,5-6	1 kg (15.5%)	82 %	5
Grain	Grodziski pszeniczny wędzony dębem Viking Malt	1 kg (15.5%)	80 %	10
Grain	Płatki pszeniczne błyskawiczne	1.2 kg (18.6%)	70 %	4
Kleikowanie 64°C, 20 min				
Grain	Płatki jęczmienne błyskawiczne	0.5 kg (7.8%)	70 %	4
Grain	Zakwaszający pH 3,4-3,6	0.1 kg (1.6%)	10 %	3
Grain	Łuska ryżowa sterylizowana	0.15 kg (2.3%)	1 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 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
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	15 min
Other	Chłodnica	1 g	Boil	15 min
Flavor	Mango Alphonso	1700 g	Primary	7 day(s)
Water Agent	Kwas l-askorbinowy	4 g	Bottling	---

## Notes

- Kran : RO 75/25

<http://blog.homebrewing.pl/american-wheat-receptura/>

Nagazować na 2.5  
Apr 15, 2020, 2:18 PM