

## Bizon In the USA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny  | 2 kg (60.6%)  | 81 %  | 6   |
| Grain | Viking Pale Ale malt | 1 kg (30.3%)  | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.1 kg (3%)   | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.2 kg (6.1%) | 85 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 20 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Citra  | 5 g    | 15 min   | 12 %       |
| Dry Hop             | Citra  | 25 g   | 4 day(s) | 12 %       |
| Dry Hop             | Mosaic | 30 g   | 4 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |