

## 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