

Bizon 2.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (53.8%)	83 %	4
Grain	Viking Pale Ale malt	2.5 kg (38.5%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lemon drop	50 g	5 min	4.6 %
Whirlpool	Lemon drop	150 g	30 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Tormodgarden	Ale	Slant	80 ml	---
hornindal	Ale	Slant	80 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	1.24 g	Mash	---

Water Agent	gips piwowarski	9 g	Mash	---
Water Agent	chlorek wapnia	3 g	Mash	---

Notes

- 1.24ml kwasu mlekowego do wody do wyśładzania,
Sep 16, 2021, 10:13 PM