

Pszeluz

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|-----------------|-------|-----|
| Liquid Extract | american wheat | 1.6 kg (50.8%) | 78 % | 10 |
| Liquid Extract | Coopers LME - Wheat | 0.8 kg (25.4%) | 80 % | 7 |
| Sugar | glukoza | 0.75 kg (23.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Mount Hood | 20 g | 60 min | 5 % |
| Boil | Mount Hood | 5 g | 10 min | 5 % |
| Boil | Fuggles | 7.5 g | 15 min | 5.6 % |
| Dry Hop | Mount Hood | 5 g | 2 day(s) | 5 % |
| Dry Hop | Saaz (Czech Republic) | 5 g | 2 day(s) | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Brewgo WHEAT | Wheat | Dry | 7 g | --- |