

# 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	---