

## 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    | ---        |