

## Hamburg 2

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- Gravity **11.9 BLG**
- ABV ---
- IBU **10**
- SRM **5.3**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (58.1%)	80 %	6
Grain	Weyermann - Bohemian Pilsner Malt	1.6 kg (37.2%)	81 %	4
Grain	Carahell	0.2 kg (4.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	10 g	10 min	3.4 %
Boil	Hallertau Spalt Select	10 g	50 min	3.4 %
Boil	Hallertau Spalt Select	10 g	75 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---