

# Hamburg

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- Gravity **12.2 BLG**
- ABV ---
- IBU **20**
- SRM **4.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Strzegom pszeniczny	3.9 kg (88.6%)	81 %	6
Liquid Extract	jęczmienny	0.5 kg (11.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	45 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis wb-06	Wheat	Dry	11.5 g	---