

Hamburg

- 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 | --- |