

# Tinctura

- Gravity **13.6 BLG**
- ABV ---
- IBU **45**
- SRM **6.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (54.5%)	80 %	7
Grain	Weyermann pszeniczny jasny	2.5 kg (45.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Citra	15 g	20 min	12 %
Boil	Equinox	15 g	20 min	13.1 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Equinox	15 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	12 g	---