

12C. SMALL IPA RAKAU NELSON WAI-ITI

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **12 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Pszeniczny	0.75 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3
Grain	Słód owsiany Fawcett	0.25 kg (5.6%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvignon	30 g	30 min	10.7 %
Whirlpool	WAI-ITI	30 g	30 min	2.5 %
Whirlpool	Rakau (NZ)	30 g	30 min	10.2 %
Dry Hop	Nelson Sauvignon	30 g	3 day(s)	10.7 %
Dry Hop	WAI-ITI	30 g	3 day(s)	2.5 %
Dry Hop	Rakau (NZ)	30 g	3 day(s)	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO ₃	1 g	Boil	60 min