

Taiaha 2

- Gravity **17.2 BLG**
- ABV ---
- IBU **43**
- SRM **21.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **58 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **20 min** at **58C**
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Pale Ale Malt	3.6 kg (62.1%)	79 %	7
Grain	Bestmalz - Munich I	1.2 kg (20.7%)	78 %	90
Grain	Fewcatt - Pale Crystal	0.7 kg (12.1%)	74 %	90
Grain	Bestmalz - Melanoiden Malt	0.3 kg (5.2%)	80 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	15 g	60 min	11 %
Aroma (end of boil)	WAI-ITI	30 g	15 min	4.1 %
Aroma (end of boil)	Rakau (NZ)	30 g	10 min	9.8 %
Aroma (end of boil)	Dr Rudi	30 g	7 min	11.8 %
Aroma (end of boil)	Rakau (NZ)	20 g	2 min	9.8 %
Dry Hop	Waimea	80 g	4 day(s)	15.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min