

# Wai-iti Ale - browar.biz

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **16 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **7.11 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **75.6 C**, Time **30 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **30 min** at **75.6C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.38 kg (100%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	13.34 g	90 min	10.5 %
Boil	Centennial	13.34 g	40 min	10.5 %
Boil	WAI-ITI	8.88 g	10 min	4.1 %
Boil	WAI-ITI	8.88 g	5 min	4.1 %
Boil	WAI-ITI	8.88 g	2 min	4.1 %
Aroma (end of boil)	WAI-ITI	17.78 g	0 min	4.1 %
Dry Hop	WAI-ITI	44.44 g	3 day(s)	4.1 %
Dry Hop	WAI-ITI	44.44 g	2 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	9.78 g	Danstar