

# wai - iti ale

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **45**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

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

## Mash step by step

- Heat up **30 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Centennial	20 g	90 min	10.5 %
Boil	Centennial	20 g	40 min	10.5 %
Aroma (end of boil)	Wai-iti	15 g	10 min	3 %
Aroma (end of boil)	Wai-iti	15 g	5 min	3 %
Aroma (end of boil)	Wai-iti	15 g	2 min	3 %
Whirlpool	Wai-iti	25 g	7 min	3 %
Dry Hop	Wai-iti	65 g	3 day(s)	3 %
Dry Hop	Wai-iti	65 g	2 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US 05	Ale	Dry	7.5 g	Fermentis