

Wai-iti Ale - browar.biz

- 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 |