

# Taiaha

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- Gravity **17.1 BLG**
- ABV ---
- IBU **35**
- SRM **17.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (57.7%)	79 %	7
Grain	Weyermann - Light Munich Malt	1.2 kg (23.1%)	78 %	14
Grain	Simpsons - Crystal Medium	0.7 kg (13.5%)	74 %	120
Grain	Weyermann - Melanoiden Malt	0.3 kg (5.8%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	12 g	60 min	11 %
Aroma (end of boil)	Motueka	25 g	15 min	7 %
Aroma (end of boil)	Kohatu	20 g	10 min	7.8 %
Aroma (end of boil)	Dr Rudi	15 g	5 min	11.8 %
Aroma (end of boil)	Kohatu	20 g	2 min	7.8 %
Dry Hop	Waimea	80 g	6 day(s)	15.3 %

## Yeasts

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