

# Wai-iti IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **70C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.4 kg (100%)	85 %	7.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	11 g	60 min	14 %
Boil	Taiheke	50 g	20 min	6.7 %
Aroma (end of boil)	WAI-ITI	50 g	5 min	2 %
Dry Hop	WAI-ITI	50 g	2 day(s)	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	fermentis