

# Wai-Iti Nelson Sauvín

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (52.6%)	80 %	8
Grain	BESTMALZ - Best Pilsen	2 kg (35.1%)	80.5 %	4
Grain	Płatki owsiane	0.5 kg (8.8%)	60 %	3
Grain	Cara Body Viking Malt	0.2 kg (3.5%)	60 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %
Whirlpool	Wai-iti	20 g	25 min	1.5 %
Whirlpool	Nelson Sauvín	12.5 g	25 min	12 %
Whirlpool	Amarillo	12.5 g	25 min	9.5 %
Dry Hop	Wai-iti	50 g	2 day(s)	1.5 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %
Dry Hop	Wai-iti	30 g	2 day(s)	1.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Slant	100 ml	Mangrove