

# Wai-iti Session IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	20 g	60 min	12.7 %
Dry Hop	Wai-iti	100 g	2 day(s)	4.1 %
Whirlpool	Idaho 7	30 g	30 min	12.5 %
Dry Hop	Idaho 7	25 g	2 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12.5 g	---