

# Taiaha

- 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 |