

wai - iti ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **45**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort | Centennial | 20 g | 90 min | 10.5 % |
| Boil | Centennial | 20 g | 40 min | 10.5 % |
| Aroma (end of boil) | Wai-iti | 15 g | 10 min | 3 % |
| Aroma (end of boil) | Wai-iti | 15 g | 5 min | 3 % |
| Aroma (end of boil) | Wai-iti | 15 g | 2 min | 3 % |
| Whirlpool | Wai-iti | 25 g | 7 min | 3 % |
| Dry Hop | Wai-iti | 65 g | 3 day(s) | 3 % |
| Dry Hop | Wai-iti | 65 g | 2 day(s) | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US 05 | Ale | Dry | 7.5 g | Fermentis |