

# Wai-iti IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	70 g	60 min	4.1 %
Aroma (end of boil)	WAI-ITI	50 g	15 min	4.1 %
Dry Hop	WAI-ITI	30 g	7 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki jęczmienne	250 g	Mash	90 min