

# Wai-iti Ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU **57**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Extra	3.8 kg (100%)	83 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Centennial	30 g	60 min	10.5 %
Boil	WAI-ITI	20 g	10 min	4.1 %
Boil	WAI-ITI	20 g	5 min	4.1 %
Boil	WAI-ITI	20 g	2 min	4.1 %
Boil	WAI-ITI	40 g	0 min	4.1 %
Dry Hop	WAI-ITI	150 g	3 day(s)	4.1 %