

# Tuatara

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **67**
- SRM **9.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (91.7%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.5 kg (8.3%)  | 75 %  | 150 |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Green Bullet | 30 g   | 60 min   | 11 %       |
| Boil                | Pacific Gem  | 25 g   | 20 min   | 15.3 %     |
| Aroma (end of boil) | WAI-ITI      | 25 g   | 10 min   | 4.1 %      |
| Whirlpool           | Motueka      | 25 g   | 20 min   | 7 %        |
| Dry Hop             | Rakau (NZ)   | 25 g   | 7 day(s) | 9.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |