

# Wai-Iti Nelson Sauvín

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Castle Pale Ale        | 3 kg (52.6%)  | 80 %   | 8   |
| Grain | BESTMALZ - Best Pilsen | 2 kg (35.1%)  | 80.5 % | 4   |
| Grain | Platki owsiane         | 0.5 kg (8.8%) | 60 %   | 3   |
| Grain | Cara Body Viking Malt  | 0.2 kg (3.5%) | 60 %   | 8   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Amarillo      | 15 g   | 60 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo      | 20 g   | 15 min   | 9.5 %      |
| Whirlpool           | Wai-iti       | 20 g   | 25 min   | 1.5 %      |
| Whirlpool           | Nelson Sauvín | 12.5 g | 25 min   | 12 %       |
| Whirlpool           | Amarillo      | 12.5 g | 25 min   | 9.5 %      |
| Dry Hop             | Wai-iti       | 50 g   | 2 day(s) | 1.5 %      |
| Dry Hop             | Nelson Sauvín | 50 g   | 2 day(s) | 11 %       |
| Dry Hop             | Wai-iti       | 30 g   | 2 day(s) | 1.5 %      |

## Yeasts

| Name                                 | Type | Form  | Amount | Laboratory |
|--------------------------------------|------|-------|--------|------------|
| Mangrove Jack's<br>M44 US West Coast | Ale  | Slant | 100 ml | Mangrove   |