

# Funky Fluid Wai-Iti

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (63%)	80 %	8
Grain	Płatki pszeniczne	0.52 kg (8.2%)	85 %	3
Grain	Simpsons - Caramalt	0.33 kg (5.2%)	76 %	38
Grain	Castle Pilsen 2RS	1 kg (15.7%)	80.5 %	4
Grain	Aromatic Malt	0.5 kg (7.9%)	78 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat Gor.	10 g	60 min	14 %
Boil	Citra Uniw.	20 g	15 min	12.5 %
Boil	Cashmere Uniw.	20 g	5 min	9.4 %
Dry Hop	WAI-ITI Arom.	50 g	2 day(s)	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand New England	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min