

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 |