Crazy Mike

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **111**
- SRM **14.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(52.6%)*	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg *(10.5%)*	85 %	5
Grain	Weyermann Wiedeński	1 kg *(10.5%)*	79 %	9
Grain	Weyermann - Carapils	1 kg *(10.5%)*	78 %	4
Grain	Weyermann - Acidulated Malt	0.5 kg *(5.3%)*	80 %	6
Sugar	Candi Sugar, Clear	0.5 kg *(5.3%)*	78.3 %	2
Sugar	Candi Sugar, Amber	0.5 kg *(5.3%)*	78.3 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	17.4 %
Boil	Citra	20 g	30 min	12.5 %
Boil	Simcoe	20 g	30 min	13.7 %
Aroma (end of boil)	Citra	25 g	15 min	12.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Aroma (end of boil)	Simcoe	25 g	15 min	13.7 %
Dry Hop	Citra	55 g	4 day(s)	12.5 %
Dry Hop	Simcoe	55 g	4 day(s)	13.7 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %
Dry Hop	Cascade	30 g	4 day(s)	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	15 min

Notes

- 115 gram syropu z glukozy w celu nagazowania.
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