

Crazy Dorsz

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **107**
- SRM **7.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Vikking Red Active	0.5 kg (9.1%)	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	40 min	12 %
Boil	Citra	50 g	10 min	12 %
Boil	Citra	60 g	5 min	12 %
Dry Hop	Mosaic	80 g	2 day(s)	10.4 %
Dry Hop	Citra	50 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
safbrew us-05	Ale	Dry	11.5 g	safbrew