

# Crazy IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **70**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **115 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **35.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.3 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (27.3%)	82 %	4
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13.5 %
Boil	Mosaic	5 g	60 min	12.3 %
Boil	Chinook	5 g	60 min	8.5 %
Boil	Mosaic	20 g	15 min	12.3 %
Boil	Chinook	20 g	15 min	8.5 %
Boil	Citra	20 g	15 min	13.5 %
Aroma (end of boil)	Citra	25 g	5 min	13.5 %
Aroma (end of boil)	Mosaic	25 g	5 min	12.3 %
Aroma (end of boil)	Chinook	25 g	5 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-05	Ale	Dry	11 g	Safale
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