

# Crazy Mike

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **112**
- SRM **15.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **12 liter(s)** of **76C** water or to achieve **29 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 %     |

|                     |            |      |          |        |
|---------------------|------------|------|----------|--------|
| 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 |