

# Crazy Mike

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **37**
- SRM **14.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 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 **15.3 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 **12.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (44.3%)	80 %	5
Grain	Viking Pilsner malt	2 kg (32.8%)	82 %	4
Grain	Platki owsiane	0.4 kg (6.6%)	85 %	3
Sugar	Candi Sugar, Amber	1 kg (16.4%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	frugle	20 g	60 min	5 %
Boil	Cascade PL	20 g	30 min	7.1 %
Boil	Cascade PL	20 g	15 min	7.1 %
Boil	Cascade PL	40 g	5 min	7.1 %
Aroma (end of boil)	Cascade PL	20 g	0 min	7.2 %
Whirlpool	Mosaic	60 g	4 min	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.11 g	Fermentis