

Crazy Mike

- 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 |