

CrazyHazy IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.6%)	85 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (5.2%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	6.5 %
Boil	Columbus	15 g	15 min	16.3 %
Aroma (end of boil)	Mosaic	20 g	5 min	10.4 %
Dry Hop	Citra	56 g	4 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	safael