

Brew Dog NEW Hardcore IPA Clone

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **153**
- SRM **9.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (66.7%)	81 %	6
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Grain	Weyermann - Caraamber	0.4 kg (5.3%)	75 %	65
Liquid Extract	Bruntal Pale Ale	1.2 kg (16%)	80 %	35
Sugar	Candi Sugar, Clear	0.4 kg (5.3%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Centennial	40 g	15 min	10.5 %
Boil	Simcoe	40 g	15 min	13.2 %
Boil	Centennial	40 g	10 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	40 g	10 min	15.5 %
Boil	Simcoe	40 g	5 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	40 g	5 min	15.5 %
Aroma (end of boil)	Centennial	40 g	1 min	10.5 %

Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	1 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	14 day(s)	15.5 %
Dry Hop	Simcoe	20 g	14 day(s)	13.2 %
Dry Hop	Centennial	20 g	14 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis