

# Hardcore IPA 20 BLG

- Gravity **20 BLG**
- ABV ---
- IBU **120**
- SRM **16.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale    | 9.05 kg (91%) | 79 %  | 6   |
| Grain | Weyermann - Carapils | 0.5 kg (5%)   | 78 %  | 4   |
| Grain | Strzegom Karmel 300  | 0.4 kg (4%)   | 70 %  | 299 |

## Hops

| Use for             | Name                   | Amount | Time      | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Aroma (end of boil) | Centennial             | 50 g   | 0 min     | 10.5 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 50 g   | 0 min     | 15.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 60 min    | 15.5 %     |
| Aroma (end of boil) | Centennial             | 50 g   | 15 min    | 10.5 %     |
| Aroma (end of boil) | Simcoe                 | 50 g   | 15 min    | 13.2 %     |
| Aroma (end of boil) | Centennial             | 50 g   | 10 min    | 10.5 %     |
| Aroma (end of boil) | Simcoe                 | 50 g   | 5 min     | 13.2 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 50 g   | 5 min     | 15.5 %     |
| Dry Hop             | Centennial             | 25 g   | 14 day(s) | 10.5 %     |

|         |                        |      |           |        |
|---------|------------------------|------|-----------|--------|
| Dry Hop | Columbus/Tomahawk/Zeus | 25 g | 14 day(s) | 15.5 % |
| Dry Hop | Simcoe                 | 25 g | 14 day(s) | 13.2 % |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 135 ml | White Labs |