Hardcore IPA Brewdog v2

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **103**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.53 kg *(100%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15.16 g	90 min	12 %
Boil	Warrior	11.69 g	90 min	15 %
Aroma (end of boil)	Chinook	8.84 g	1 min	13 %
Dry Hop	Amarillo	17.69 g	14 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	0.31 ml	Fermentis

Notes

- Zacieranie:
  65°C - 60 min.

  Wysładzać do uzyskania ok. 11l brzeczki.

  Gotować 90 min.
  Zlać na cichą i dodać chmiel Amarillo w muślinowym woreczku. Butelkować po 14 dniach.
  Feb 8, 2025, 8:05 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.