

# Hardcore IPA 20 BLG

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- 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP001 - California Ale Yeast	Ale	Liquid	135 ml	White Labs