

# Hardcore IPA Brewdog

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **104**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil                | Simcoe   | 48 g   | 90 min    | 12 %       |
| Boil                | Warrior  | 37 g   | 90 min    | 15 %       |
| Aroma (end of boil) | Chinook  | 28 g   | 1 min     | 13 %       |
| Dry Hop             | Amarillo | 56 g   | 14 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 1 ml   | Fermentis  |

## Notes

- Zacieranie:  
65°C - 60 min.

Wysładzać do uzyskania ok. 23 l brzezki.

Gotować 90 min.

Zlać na cichą i dodać chmiel Amarillo w muslinowym woreczku. Butelkować po 14 dniach.

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