

#? Hardcore IPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **149**
- SRM **7.5**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (91.5%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.21 kg (4.8%) | 78 % | 4 |
| Grain | Caramel/Crystal Malt - 40L | 0.16 kg (3.7%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 50 min | 15.5 % |
| Boil | Centennial | 20 g | 15 min | 10.5 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Boil | Centennial | 20 g | 10 min | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 10 min | 15.5 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 5 min | 15.5 % |
| Boil | Centennial | 20 g | 1 min | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 1 min | 15.5 % |
| Dry Hop | Centennial | 10 g | 5 day(s) | 10.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 10 g | 5 day(s) | 15.5 % |
| Dry Hop | Simcoe | 10 g | 5 day(s) | 13.2 % |