

# BrewDog NEW Hardcore IPA Clone

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **147**
- SRM **7.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	weyerman pale ale 6,5 ebc	8 kg (89.9%)	80 %	6.5
Grain	Carahell	0.6 kg (6.7%)	77 %	26
Grain	Caramel Pale - Viking Malt 8 ebc	0.3 kg (3.4%)	--- %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	48 g	60 min	15.5 %
Boil	Centennial	40 g	15 min	10.5 %
Boil	Summit	40 g	15 min	17 %
Boil	Columbus/Tomahawk/Zeus	40 g	10 min	15.5 %
Boil	Centennial	35 g	10 min	10.5 %
Boil	Summit	40 g	5 min	17 %
Boil	Columbus/Tomahawk/Zeus	40 g	5 min	15.5 %
Boil	Centennial	35 g	0 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	40 g	0 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	14 day(s)	15.5 %
Dry Hop	Centennial	20 g	14 day(s)	10.5 %
Dry Hop	Summit	20 g	14 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	---