

# Hoppy Hydra

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- Gravity **15 BLG**
- ABV ---
- IBU **54**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.25 kg (97.4%)	85 %	7
Grain	Weyermann - Light Munich Malt	0.17 kg (2.6%)	82 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	14 g	30 min	11.7 %
Boil	Mosaic	10 g	25 min	11.7 %
Boil	Cascade	12 g	25 min	6.8 %
Boil	Cascade	10 g	22 min	6.8 %
Boil	Cascade	8 g	20 min	6.8 %
Boil	Mosaic	12 g	15 min	11.7 %
Aroma (end of boil)	Cascade	10 g	10 min	6.8 %
Aroma (end of boil)	Cascade	10 g	5 min	6.8 %
Aroma (end of boil)	Citra	30 g	5 min	12.4 %
Dry Hop	Citra	60 g	7 day(s)	12.4 %
Dry Hop	Amarillo	30 g	7 day(s)	8.8 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips Piwowarski	2 g	Mash	75 min