

Hoppy Hydra

- 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 **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | Gips Piwowarski | 2 g | Mash | 75 min |