

# NEIPA Hydra Yeast

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3.5 kg (61.4%)	80.5 %	2
Grain	BESTMALZ - Best Wheat Malt	1 kg (17.5%)	82 %	4
Grain	Słód owsiany Viking	0.7 kg (12.3%)	61 %	7
Grain	Oats, Flaked	0.5 kg (8.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	4 g	60 min	65 %
Dry Hop	Galaxy	150 g	5 day(s)	17.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
escarpment - hydra	Ale	Slant	200 ml	Escarpment

## Notes

- Woda RO modyfikowana:

zacieranie 24.5L chlorek wapnia 5ml , gips 2.5  
wysładzanie 6L chlorek wapnia 4ml , gips 2 gr

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

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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