

#8 Black Hydra

- Gravity **18.3 BLG**
- ABV ---
- IBU **119**
- SRM **40**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (53%)	85 %	7
Grain	Weyermann - Monachijski Typ II	0.5 kg (7.6%)	78 %	20
Grain	Weyermann - Carapils	0.5 kg (7.6%)	75 %	3
Grain	Weyermann - Caramunich Typ II	0.5 kg (7.6%)	73 %	110
Grain	Weyermann - Carafa II	0.3 kg (4.5%)	65 %	1300
Grain	Weyermann - Chocolate Rye Malt	0.3 kg (4.5%)	65 %	500
Grain	Weyermann - Rye Malt	1 kg (15.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	40 g	60 min	13.9 %
Boil	Equinox	35 g	40 min	13.9 %
Boil	Enigma	13 g	20 min	17.2 %
Boil	Enigma	33 g	5 min	17.2 %

Boil	Enigma	20 g	5 min	17.2 %
Dry Hop	Equinox	25 g	7 day(s)	13.9 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's