

## #8 Black Hydra

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- 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 |