

# 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      |