

## #31 The Butcher

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **74**
- SRM **12.9**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (98.5%)	79 %	6
Grain	Strzegom Barwiący	0.1 kg (1.5%)	68 %	1300
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### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Citra	15 g	30 min	12.9 %
Boil	Simcoe	15 g	30 min	14.5 %
Boil	Amarillo	15 g	15 min	9.7 %
Boil	Citra	15 g	15 min	12 %
Boil	Simcoe	15 g	15 min	14.5 %
Dry Hop	Amarillo	50 g	7 day(s)	9.7 %
Dry Hop	Citra	50 g	7 day(s)	12.9 %
Dry Hop	Simcoe	50 g	7 day(s)	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.5 g	Boil	10 min