

# Belgijska Butcherinessa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **63**
- SRM **13.6**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **16.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (97.8%) | 80 %  | 5    |
| Grain | Carafa III           | 0.1 kg (2.2%)  | 70 %  | 1034 |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Nugget     | 30 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Equinox    | 30 g   | 5 min    | 13.1 %     |
| Dry Hop             | Centennial | 30 g   | 5 day(s) | 10.5 %     |
| Dry Hop             | Citra      | 30 g   | 5 day(s) | 12 %       |
| Dry Hop             | Equinox    | 70 g   | 5 day(s) | 13.1 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| T-58 | Ale  | Dry  | 11 g   | safbrew    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                |     |      |        |
|-------------|----------------|-----|------|--------|
| Fining      | Irlandzki mech | 5 g | Boil | 10 min |
| Water Agent | Gips           | 2 g | Mash | 60 min |

## Notes

- W ramach konkursu browaru Brokreacja  
<https://brokreacja.pl/uwarz-konkurs-dla-piwowarow-domowych/>

76 °C - przez 5 minut mash-outu. Na tym etapie dodajemy sód Carafa Special III, uprzednio rozdrobniony w zimnej wodzie.

*Nov 16, 2018, 9:08 PM*