

# Red IPA - klon The Butcher

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **12.4**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (98.6%)	85 %	7
Grain	Weyermann - Carafa III	0.1 kg (1.4%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	18 g	60 min	15.5 %
Boil	Mosaic	15 g	20 min	10 %
Boil	African Queen	15 g	5 min	13.5 %
Boil	Southern Star	15 g	5 min	15.8 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	African Queen	50 g	3 day(s)	13.5 %
Dry Hop	Southern Star	50 g	3 day(s)	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	125 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Sok wiśniowy	1000 g	Secondary	10 day(s)
Spice	Płatki dębowe macerowane w czerwonym winie	25 g	Secondary	14 day(s)