

# The Butcher

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- Gravity **12.6 BLG**
- ABV ---
- IBU **88**
- SRM **15.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## 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    | Citra                  | 15 g   | 30 min   | 12 %       |
| Boil    | Columbus/Tomahawk/Zeus | 18 g   | 60 min   | 15.5 %     |
| Boil    | Simcoe                 | 15 g   | 30 min   | 13.2 %     |
| Boil    | Amarillo               | 15 g   | 15 min   | 9.5 %      |
| Boil    | Citra                  | 15 g   | 15 min   | 12 %       |
| Dry Hop | Citra                  | 50 g   | 7 day(s) | 12 %       |
| Dry Hop | Simcoe                 | 50 g   | 7 day(s) | 13.2 %     |
| Dry Hop | Amarillo               | 50 g   | 7 day(s) | 9.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |