

NaYerbany Butcher

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **84**
- SRM **11.3**
- 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 **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (97.8%) | 85 % | 7 |
| Grain | Weyermann - Carafa III | 0.1 kg (2.2%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 18 g | 60 min | 15.5 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Simcoe | 15 g | 30 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 13.2 % |
| Aroma (end of 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 | 30 g | 7 day(s) | 9.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|----------|
| Spice | yerba mate | 200 g | Boil | 0 min |
| Spice | yerba mate | 400 g | Secondary | 3 day(s) |
| Spice | skorki limonki | 300 g | Secondary | 3 day(s) |