

# The Butcher

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **97**
- SRM **10.6**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **65.5 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Malteurop Mep©Ale      | 4.5 kg (97.8%) | 80 %  | 5    |
| Grain | Weyermann - Carafa III | 0.1 kg (2.2%)  | 70 %  | 1024 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 23 g   | 60 min   | 15 %       |
| Boil    | Citra                  | 15 g   | 30 min   | 13.5 %     |
| Boil    | Simcoe                 | 15 g   | 30 min   | 13.7 %     |
| Boil    | Amarillo               | 15 g   | 15 min   | 8.8 %      |
| Boil    | Simcoe                 | 15 g   | 15 min   | 13.7 %     |
| Boil    | Citra                  | 15 g   | 15 min   | 14.2 %     |
| 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 |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |