

## 21# Red IPA the Butcher

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **12.3**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.4 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.41 kg (98.3%)	80 %	5
Grain	Carafa Special III	0.06 kg (1.7%)	70 %	1100

Dodać po 60 minutach infuzji Pale Ale

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.4 %
Boil	Galaxy	10 g	30 min	15.5 %
Boil	Mosaic	10 g	30 min	12.5 %
Boil	Amarillo	10 g	15 min	8.3 %
Whirlpool	Mosaic	10 g	1 min	12.5 %
Whirlpool	Galaxy	15 g	1 min	15.5 %
Dry Hop	Amarillo	20 g	5 day(s)	8.3 %
Dry Hop	Galaxy	15 g	5 day(s)	15 %
Dry Hop	Mosaic	20 g	5 day(s)	12.5 %

### Notes

- <https://brokreacja.pl/uwarz-sobie-the-butcher/>  
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