

Belgijska Butcherinessa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **63**
- SRM **13.6**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **16.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

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	Nugget	30 g	60 min	13 %
Aroma (end of boil)	Equinox	30 g	5 min	13.1 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Equinox	70 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11 g	safbrew

Extras

Type	Name	Amount	Use for	Time
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Fining	Irlandzki mech	5 g	Boil	10 min
Water Agent	Gips	2 g	Mash	60 min

Notes

- W ramach konkursu browaru Brokreacja
<https://brokreacja.pl/uwarz-konkurs-dla-piwowarow-domowych/>

76 °C - przez 5 minut mash-outu. Na tym etapie dodajemy sód Carafa Special III, uprzednio rozdrobniony w zimnej wodzie.

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