

# 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)