

Red IPA - klon The Butcher

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **12.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 7 kg (98.6%) | 85 % | 7 |
| Grain | Weyermann - Carafa III | 0.1 kg (1.4%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 18 g | 60 min | 15.5 % |
| Boil | Mosaic | 15 g | 20 min | 10 % |
| Boil | African Queen | 15 g | 5 min | 13.5 % |
| Boil | Southern Star | 15 g | 5 min | 15.8 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Dry Hop | African Queen | 50 g | 3 day(s) | 13.5 % |
| Dry Hop | Southern Star | 50 g | 3 day(s) | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 125 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--|--------|-----------|-----------|
| Spice | Sok wiśniowy | 1000 g | Secondary | 10 day(s) |
| Spice | Płatki dębowe macerowane w czerwonym winie | 25 g | Secondary | 14 day(s) |