

# the Butcher

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **86**
- SRM **13.4**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (97.3%)	80 %	5
Grain	Carafa III	0.07 kg (2.7%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	9 g	60 min	15.5 %
Boil	Citra	7.5 g	30 min	12 %
Boil	Simcoe	7.5 g	30 min	13.2 %
Aroma (end of boil)	Amarillo	7.5 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	7.5 g	15 min	13.2 %
Aroma (end of boil)	Citra	7.5 g	15 min	12 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %
Dry Hop	Amarillo	15 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5.75 g	---