

# The Butcher Red IPA 10l

- Gravity **16.1 BLG**
- ABV ---
- IBU **64**
- SRM **12.1**
- Style **American 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale               | 3.5 kg (98.6%) | 79 %  | 6    |
| Grain | Weyermann - Dehusked Carafa III | 0.05 kg (1.4%) | 70 %  | 1024 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 30 min   | 15.5 %     |
| Boil    | Citra                  | 7.5 g  | 30 min   | 12 %       |
| Boil    | Simcoe                 | 7.5 g  | 30 min   | 13.2 %     |
| Boil    | Amarillo               | 7.5 g  | 15 min   | 9.5 %      |
| Boil    | Citra                  | 7.5 g  | 15 min   | 12 %       |
| Boil    | Simcoe                 | 7.5 g  | 15 min   | 13.2 %     |
| Dry Hop | Citra                  | 25 g   | 5 day(s) | 12 %       |
| Dry Hop | Simcoe                 | 25 g   | 5 day(s) | 13.2 %     |
| Dry Hop | Amarillo               | 15 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 3.5 g  | Fermentis  |