

# The Butcher Red IPA 10l

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- 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 Carafo 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