

The Butcher Red IPA 10l

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **79**
- 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 | 9 g | 60 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 % |

Yeasts

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