

## The Butcher v2

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **79**
- SRM **51.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (82.1%)	80 %	6
Grain	Weyermann - Carafa III	0.6 kg (17.9%)	70 %	1024

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	9 %
Boil	Azacca	10 g	60 min	11.8 %
Aroma (end of boil)	lunga	20 g	15 min	9 %
Aroma (end of boil)	Azacca	20 g	15 min	11.8 %
Dry Hop	El Dorado	60 g	7 day(s)	13.2 %
Dry Hop	Mosaic	30 g	7 day(s)	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis