

# Butcher

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **94**
- SRM **12.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (54.3%)	81 %	5
Grain	Simpsons - Maris Otter	2 kg (43.5%)	80 %	6
Grain	Carafa III	0.1 kg (2.2%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	20 g	60 min	14.5 %
Boil	Citra	15 g	30 min	12.2 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Citra	15 g	15 min	12.2 %
Dry Hop	Citra	50 g	7 day(s)	12.2 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Spice	Płatki tequila	50 g	Secondary	7 day(s)
Herb	Trawa cytrynowa	20 g	Boil	5 min