

The Wild Butcher

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **84**
- SRM **11.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

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

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (98.2%)	80 %	5
Grain	Carafa III	0.05 kg (1.8%)	70 %	1034

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 %
Aroma (end of boil)	Amarillo	7.5 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	7.5 g	15 min	13.2 %
Aroma (end of boil)	Citra	7.5 g	15 min	12 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %
Dry Hop	Amarillo	15 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.75 g	Fermentis

WLP645 - Brettanomyces clausenii	Ale	Liquid	17.5 ml	White Labs
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Notes

- Carafa special III dodana na 5 minut w 78st
Oct 22, 2018, 9:02 AM
- bretty dodane pod koniec burzliwej na ~3 tygodnie
po tym cicha z chmielami
Oct 22, 2018, 9:02 AM
- gotowanie brzezki 90 minut (30 minut bez chmielu)
Oct 22, 2018, 9:03 AM