The Butcher

- Gravity **13.3 BLG**
- ABV **---**
- IBU **97**
- SRM **10.6**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 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 **65.5 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 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 **16.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Mep©Ale	4.5 kg *(97.8%)*	80 %	5
Grain	Weyermann - Carafa III	0.1 kg *(2.2%)*	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	23 g	60 min	15 %
Boil	Citra	15 g	30 min	13.5 %
Boil	Simcoe	15 g	30 min	13.7 %
Boil	Amarillo	15 g	15 min	8.8 %
Boil	Simcoe	15 g	15 min	13.7 %
Boil	Citra	15 g	15 min	14.2 %
Dry Hop	Citra	50 g	7 day(s)	12 %
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
US-05	Ale	Dry	11.5 g	---

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