

Tasmanian Red Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **50**
- SRM **11.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (85.8%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.4 kg (9%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.5%) | 70 % | 299 |
| Grain | black of black | 0.03 kg (0.7%) | 72 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Topaz | 10 g | 60 min | 15 % |
| Boil | Waimea | 5 g | 60 min | 17 % |
| Boil | Topaz | 15 g | 10 min | 15 % |
| Boil | Topaz | 20 g | 5 min | 15 % |
| Boil | Topaz | 10 g | 2 min | 15 % |
| Boil | Waimea | 10 g | 2 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 15 g | Mangrove Jack's |