

Tasmanian Red Ale 13 BLG III

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **11.8**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3.8 kg (72%) | 85 % | 7 |
| Grain | Weyermann - Carared | 0.3 kg (5.7%) | 75 % | 45 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.9%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.08 kg (1.5%) | 55 % | 1100 |
| Grain | Biscuit Malt | 0.1 kg (1.9%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Topaz | 5 g | 60 min | 17 % |
| Boil | Topaz | 10 g | 10 min | 17 % |
| Boil | Topaz | 15 g | 5 min | 17 % |
| Aroma (end of boil) | Topaz | 20 g | 0 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 1 g | Boil | 5 min |