

# TASMANIAN RED ALE

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **12.2**
- Style **Irish Red Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.8 kg (85.9%)	80 %	5
Grain	Czerwony	0.5 kg (8.9%)	75 %	59
Grain	Karmelowy 300	0.25 kg (4.5%)	70 %	299
Grain	Barwiący	0.038 kg (0.7%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	15.5 %
Boil	Topaz	15 g	10 min	15.5 %
Boil	Topaz	20 g	5 min	15.5 %
Aroma (end of boil)	Topaz	25 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	70 min