

Tasmanian Red Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **14.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (82.1%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.4 kg (8.6%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 0.4 kg (8.6%) | 70 % | 299 |
| Grain | Briess - Black Barley | 0.03 kg (0.6%) | 55 % | 985 |

Hops

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

Yeasts

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