

# Tasmanian Roseberry Red Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **69**
- SRM **8.5**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale ale	4.8 kg (85.4%)	--- %	---
Grain	Karmelowy Czerwony	0.6 kg (10.7%)	75 %	59
Grain	Strzegom Karmel 300	0.2 kg (3.6%)	70 %	299
Grain	Jęczmień palony	0.02 kg (0.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	50 g	60 min	15 %