Tasmanian Red Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **11.4**
- Style **Red IPA**

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 **70 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(87.7%)*	80 %	5
Grain	Karmelowy Czerwony	0.4 kg *(7.8%)*	75 %	59
Grain	Strzegom Karmel 300	0.2 kg *(3.9%)*	70 %	299
Grain	Barwiący	0.03 kg *(0.6%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	8.8 %
Boil	Topaz	7 g	60 min	15.5 %
Boil	Topaz	15 g	10 min	15.5 %
Boil	Topaz	18 g	5 min	15.5 %
Boil	Topaz	15 g	2 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min