Diabeł Tasmański

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **12.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.1 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **2.4 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3 kg *(81.1%)*	80 %	45
Grain	Weyermann - Carapils	0.5 kg *(13.5%)*	78 %	4
Grain	Płatki owsiane	0.2 kg *(5.4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	15 g	40 min	16.3 %
Aroma (end of boil)	Galaxy	15 g	5 min	15 %
Dry Hop	Galaxy	80 g	4 day(s)	15 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	5 min

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