

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 |