

# Tasmania Red Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **11.2**
- Style **Irish Red Ale**

## 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 **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pale Ale            | 4.8 kg (85.9%)  | 80 %  | 5   |
| Grain | Karmelowy Czerwony  | 0.5 kg (8.9%)   | 75 %  | 59  |
| Grain | Strzegom Karmel 300 | 0.25 kg (4.5%)  | 70 %  | 299 |
| Grain | Barwiący            | 0.038 kg (0.7%) | 55 %  | 985 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Topaz | 7 g    | 60 min | 15 %       |
| Boil    | Topaz | 18 g   | 10 min | 15 %       |
| Boil    | Topaz | 25 g   | 5 min  | 15 %       |
| Boil    | Topaz | 20 g   | 2 min  | 15 %       |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 2000 ml | Fermentum Mobile |

## Notes

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

- Słód barwiący dodać na koniec przerwy 10min w 78 stopni  
*Feb 23, 2021, 10:21 PM*