

Tasmanian Red Ale 13 BLG (Twojbrowar.pl)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **11.6**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.8 kg (85.8%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.4 kg (9%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 0.2 kg (4.5%) | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.03 kg (0.7%) | 68 % | 1300 |

Hops

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

Yeasts

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

Notes

- Receptura i składniki z twojbrowar.pl

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

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