

# Tasmanian Red Ale 13blg Twoj Browar

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **9.1**
- Style **American Pale Ale**

## 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 **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 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 | 3.8 kg (85.8%) | 80 %  | --- |
| Grain | Karmelowy Czerwony   | 0.4 kg (9%)    | 75 %  | 59  |
| Grain | Strzegom Karmel 300  | 0.2 kg (4.5%)  | 70 %  | 299 |
| Grain | Barwiący             | 0.03 kg (0.7%) | 80 %  | 600 |

## 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 |
|-------------|------|-------|--------|------------|
| US05 gestwa | Ale  | Slant | 300 ml | ---        |