

# TASMANIAN RED ALE

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- Gravity **11.9 BLG**
- ABV ---
- IBU **27**
- SRM **15.1**
- Style **Red IPA**

## 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 **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (85.8%)	79 %	6
Grain	Karmelowy Czerwony	0.4 kg (9%)	75 %	59
Grain	Strzegom Karmel 300	0.2 kg (4.5%)	70 %	299
Grain	Black of Black	0.03 kg (0.7%)	72 %	500

## 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	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1450	Ale	Liquid	125 ml	Wyeast