

# Diabeł Tasmański XXX

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **13.1**
- 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 **65 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 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	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	10 g	60 min	15 %
Aroma (end of boil)	Topaz	60 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min

## Notes

- Jedno z dwóch piw warzone na 30 urodziny Kasi. Słód barwiący dodany na 10 minut przed końcem zacierania.  
*May 12, 2021, 8:06 AM*