

# 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*