

Tasmanian Pale Ale

- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **8.2**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **17.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.8 kg (85.8%)	--- %	---
Grain	Karmelowy Czerwony	0.4 kg (9%)	75 %	59
Grain	Karmelowy 300	0.2 kg (4.5%)	--- %	300
Grain	Black of black	0.03 kg (0.7%)	--- %	---

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 %
Dry Hop	Topaz	50 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Notes

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

- Dodanie słodów do 72C. Wyśładzanie w 80C. Black of Black dodany w czasie 78C.
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