

Tasmanian Red Ale 13BLG 20-08-2020

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **11.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

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

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.8 kg (85.9%) | 85 % | 7 |
| 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 | 7 g | 60 min | 15 % |
| Boil | Topaz | 18 g | 10 min | 15 % |
| Boil | Topaz | 25 g | 5 min | 15 % |
| Boil | Topaz | 20 g | 2 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|-------------------|
| Us-05 | Ale | Slant | 200 ml | Fermentum Mobiles |