

# Tasmanian Red Ale 13BLG 20L

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **11**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (85.8%)	80 %	5
Grain	Karmelowy Czerwony	0.4 kg (9%)	75 %	59
Grain	Strzegom Karmel 300	0.2 kg (4.5%)	70 %	299
Grain	Barwiący	0.03 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	5 g	60 min	15 %
Aroma (end of boil)	Topaz	15 g	10 min	15 %
Aroma (end of boil)	Topaz	20 g	5 min	15 %
Aroma (end of boil)	Topaz	15 g	2 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar