

# RED Tasmanian whisky

- Gravity **13.1 BLG**
- ABV ---
- IBU **62**
- SRM **16.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (75.9%)	80 %	4
Grain	Caraaroma	0.25 kg (4.7%)	78 %	350
Grain	Strzegom Monachijski typ II	1 kg (19%)	79 %	25
Grain	Jęczmień palony	0.02 kg (0.4%)	55 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	15 %
Boil	Topaz	30 g	20 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębu	25 g	Secondary	---