

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 | --- |