

Tasmanian Red Ale 13 BLG 05-07-2018

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **11.8**
- 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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

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

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 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 (76.3%) | 85 % | 7 |
| Grain | Karmelowy Czerwony | 0.5 kg (8%) | 75 % | 59 |
| Grain | Strzegom Karmel 300 | 0.25 kg (4%) | 70 % | 299 |
| Grain | Barwiący | 0.038 kg (0.6%) | 55 % | 985 |
| Grain | Viking Pale Ale malt | 0.7 kg (11.1%) | 80 % | 5 |

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 | 900 ml | --- |