

# Tasmanian Red Ale 13 BLG (Twojbrowar.pl)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **12.7**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **22.4 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	Strzegom Barwiący	0.03 kg (0.7%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	15 %
Boil	Topaz	15 g	15 min	15 %
Boil	Topaz	30 g	5 min	15 %
Dry Hop	Vic Secret	50 g	5 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Słód barwiący dodać na przerwę 78 stopni.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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