

# Tasmanian Red Ale 13 BLG 05-07-2018

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- 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	---