

# Tasmanian Red Ale 13 BLG III

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **11.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (72%)	85 %	7
Grain	Weyermann - Carared	0.3 kg (5.7%)	75 %	45
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	Jęczmień palony	0.08 kg (1.5%)	55 %	1100
Grain	Biscuit Malt	0.1 kg (1.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	5 g	60 min	17 %
Boil	Topaz	10 g	10 min	17 %
Boil	Topaz	15 g	5 min	17 %
Aroma (end of boil)	Topaz	20 g	0 min	17 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min