

# Tasmanian Red Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **11.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **63 C**, Time **65 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **65 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (85.1%)	79 %	6
Grain	Strzegom Karmel 300	0.3 kg (6.4%)	70 %	299
Grain	Karmelowy Czerwony	0.4 kg (8.5%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	15 %
Boil	Topaz	20 g	10 min	15 %
Boil	Topaz	25 g	5 min	15 %
Boil	Topaz	20 g	2 min	15 %
Dry Hop	Topaz	25 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	---

## Notes

- Na kolor 30g jęczmienia palonego po 73 stopniach.  
*Jan 22, 2020, 7:20 PM*