Tasmanian Red Ale 13 BLG (Twojbrowar.pl)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **11.6**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.7 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	5 g	60 min	15 %
Boil	Topaz	15 g	10 min	15 %
Boil	Topaz	20 g	5 min	15 %
Boil	Topaz	15 g	2 min	15 %

Yeasts

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

Notes

- Receptura i składniki z twojbrowar.pl

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

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