Tasmanian Red Ale - Twój Browar

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **12.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.69 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg *(85.9%)*	80 %	5
Grain	Karmelowy Czerwony	0.5 kg *(8.9%)*	75 %	59
Grain	Strzegom Karmel 300	0.25 kg *(4.5%)*	70 %	299
Grain	Strzegom Barwiący	0.04 kg *(0.7%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	5 g	60 min	15 %
Aroma (end of boil)	Topaz	10 g	10 min	15 %
Aroma (end of boil)	Topaz	20 g	5 min	15 %
Aroma (end of boil)	Topaz	35 g	0 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Notes

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

- Zbyt mocna goryczka i paloność, Palone słody dać na ost. 10 min i dać wodę z sieci.
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